

A NEW BOOKE OF COOKERIE.

Wherein is set forth a most perfect direction to furnish an extraordinary, or ordinary feast, either in
Summer or Winter.

Also a Bill of Fare for Fish-daies, Fasting daies, Ember-weekes or Lent.

And likewise the most commendable fashion of Dressing, or Sowcing, either Flesh, Fish, or Fowle: for making of Gellies, or other Made-dishes for service, to beautifie either Noblemans or Gentlemans Table.

Together with the best and newest Art
of Carving and Sewing.

All set forth according to the now new
English and French fashion.

By JOHN MURRELL.

1631

NEW BOOK

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TO
THE VERTVOVS
and well accomplished
Gentlewoman M^{ris} *Martha*
Hayes (Daughter to the honora-
ble S^r *Thomas Hayes* Knight, late
Lord Maior of the City of
London :) health and
happinesse.



F this *Name* and *Na-*
ture (worthy Gentle-
woman,) many small
Books and *Pamphlets*
haue heretofore beene publish-
ed ; the most of which never-
thelesse have instructed ra-
ther how to marre then make
good Meate : but this

The Epistle Dedicatorie.

credit of my knowledge, and
strict observation in Travell) is
experimentally such as it pre-
tends to bee in the Title Page
thereof. Whereof I can say but
this, and this it will performe for
the sayer, That it gives each
Meat his right for the manner of
dressing; Each dish his due, for
the order of serving; and both,
good prooffe of my desire to
please and profit in the publi-
shing. So, referring it to your
worthy perusall, and my selfe to
your favourable opinion, I ever
remaine,

London,

July, 20

1630.

Yours, no lesse humbly
than truly devoted.

JOHN MURRELL.

The first Booke of Cookerie.



D reason of the generall ignorance of most men in this practice of Catering, I haue set downe here a perfect direction how to set forth an extraordinary Dyet for the Summer season, when these things mentioned may easily be had. It serueth also for a Direction for a Bill of fare: and also for a perfect direction for the seruing of dinner orderly, twenty Dishes to your first Hesse, and as many to the second Course to the same Hesse, and ten to the thirde Course: so that in all you haue fiftie dishes to your Hesse. For the boords end you may leaue out some of the costliest dishes: if you haue tenne or twelue for the boords end it is sufficient. If you cannot come by all these things named, then you may place some other thing at your discretion in the place, so that it bee not grosse meate, for grosse meat disgraceth the Feast.

Also, another Direction for another service for the Winter season, of twenty Dishes to the first Hesse, and as many to the second Course to the same Hesse: so that in all there be forty Dishes to the Hesse, although it be contrary to the other service of the Summer season, and you may take of these meates halfe so many to the beozds end, and it will be sufficient both for the first and the second: but if your persons be of equall dignitie, then serue your first Hesse, and the beozds end, all as one alike equally.

A third Direction for a common ordinary service of ten or twelue dishes to a Hesse, to your first Hesse, and as many to the second Course to the same Hesse, so that in all there will be twenty dishes to your Hesse: but to your beozds end five or eight, according as your bozd will hold. If any of these meates named be wanting, then you may place some other that you haue ready at hand.

These Directions serue both for a Bill of fare, and to serue out your meat in good order: it is also a direction to young practitioners which vnderstand not these busi-
nesses.

A Bill of service for an extraordinary
Feast for Summer season, 50.
dishes to a Messe.

- 1 **A** Grand Sallet.
- 2 A boyld Capon.
- 3 A boyld Pike.
- 4 A dish of boyld Pea: chickens, or Par-
tridges, or young Turkey chicks.
- 5 A boyld Breame.
- 6 A dish of young Wild: ducks.
- 7 A dish of boyld Quatles.
- 8 A Florentine of Puspaste.
- 9 A soz'd boild meat.
- 10 A hanth of Venison roasted.
- 18 A Lombard Pye.
- 12 A Swan.
- 13 A Fatone or Kid, with a Pudding in
his belly, or for want of a Fatone you
may take a Pigge and dress it.
- 14 A Pastyp of Venison.
- 15 A Bustard.
- 26 A Chicken Pye.
- 17 A Pheasant or Powtes.
- 18 A Potato Pye.
- 19 A Couple of Caponets.
- 20 A set Custard.

The second Course.

- 1 **A** Quarter of a Kid.
- 2 **A** boyld Carpe.
- 3 **A** Heron oz Bitter.
- 4 **A** Congers head boyled, oz Trouts.
- 5 **A** Hartichoake pie.
- 6 **A** dish of Ruffs oz Godwits.
- 7 **A** cold bak'd meate.
- 8 **A** sowst pigge.
- 9 **A** Gull.
- 10 **A** cold bak'd meat.
- 11 **A** sowst pikc, Breame, oz Carp.
- 12 **A** dish of partridges.
- 13 **An** Oringado ppe.
- 14 **A** dish of Quailles.
- 15 **A** cold bak'd meate.
- 16 **A** fresh Salmon, pearch oz Mullet.
- 17 **A** Quodling Tart, Cherry, oz Goose-
bery Tart.
- 18 **A** dyed Peates-tongue.
- 19 **A** Sole of Sturgeon.
- 20 **A** sacket Tart of pulspaste.

- 11 A dish of Snittes.
- 12 A cold bak'd meat.
- 13 A dish of Larkes.
- 14 A Quince, or Warden-Pye.
- 15 A side Peates-tongue.
- 16 An Oyster-Pye.
- 17 A dish of Puffes.
- 18 A Sole of Sturgeon.
- 19 A laid Tart of Puspatte and lucket.
- 20 A dish of pickled Oysters.

The first Course for a small common Service of Meate, to direct them which are unperfect, to bring them to further knowledge of greater Service.

- 1 A Boyld Capon or Chicken.
- 2 A Legge of Lambe farc'd of the French fashion, or neates-tongue.
- 3 A boyld Mallard or Rabbet.
- 4 A dish of boild Olives of Meale, or Collops and Egges.
- 5 A piece of roast Beefe.
- 6 A dish of Chervets of Meale, or Putton-pyes, if it be Winter, but if it bee summer an Olive-pye.

- 7 A legge of Button roasted whole, oz a
- 8 Lohne of Meale, oz both.
- 8 A pigge.
- 9 A Swan, Goose, oz Turkey.
- 10 A pasty of Venison, oz forequarter of
Button, oz a fat rumpe of Beefe.
- 11 A Capon, pheasant, oz Hearn.
- 15 A Custard.

A second Course to the same
dyet.

- 1 **A** Quarter of Lambe,
- 2 A couple of Rabbits.
- 3 A Mallard, Teale, oz Widgeon.
- 4 A brace of partridges oz Woodcocks.
- 5 A Chicken oz pigeon-pie.
- 6 A dish of plovers oz Snites.
- 7 A couple of Chickens.
- 8 A Marden oz Quince-pie.
- 9 A sowst pig oz Capon.
- 10 A Cherrie oz a Gooseberrie Tart, oz a
Quarter-Tart of pippins.
- 11 A dish of some kinde of sowst-fish.
- 12 Lobstars oz pickled Oysters.

A Table of Direction for a Bill of
fare for fish-daies, and Fasting dayes,
Ember-weekes, or Lent.

The first Course for the same dyet.

- 1 A Dish of Butter.
- 2 A Rice milke.
- 3 Buttered Egges.
- 4 Stew'd Oysters.
- 5 A boyled Rochet or Gurnet.
- 6 A boyled Sallet of Hearbes, or of Car-
rets.
- 7 A boyled pike.
- 8 Buttered Loaves.
- 9 Chenets of Ling or Stockfish.
- 10 Another Sallet.
- 11 Stew'd Trouts or Smelts.
- 12 A dish of buttered stockfish.
- 13 Salt Cele, or white-herring.
- 14 A Sole of Ling.
- 15 A Skirret-pye.
- 16 Buttered Flounders or plaice.
- 17 An Cele or Carpe-pye.
- 18 Haddocke, Fresh-Cod, or Whiting.
- 19 Salt Salmon.
- 20 A Custard.

The

The second course for this dyet.

- 1 **A** Woyld Carpe.
- 2 **A** Spitchcockes of Celes.
- 3 **F**ride Stockfish.
- 4 **W**oyld Celes.
- 5 **B**akte Puffes.
- 6 **A** roasted Cele.
- 7 **B**uttered Parsnips.
- 8 **F**ride Oysters.
- 9 **B**lancht Marchet in a Fryngpan.
- 10 **A** fride Rochet.
- 11 **A**n Oyster-pye.
- 12 **F**ride Smelts.
- 13 **A** Whippin-pye.
- 14 **F**ride Flounders.
- 15 **B**utterd Crabs.
- 16 **F**ride Skirrets.
- 17 **A** Tart of Spinage oz of Carrets.
- 18 **C**onger.
- 19 **L**obstar oz Prawnes.
- 20 **P**ickled Oysters.

If your Peste be halfe so much for the
bowels end, it will be enough both for the
first and second course.



To boyle a Capon Larded with
Lemmons, on the French
fashion.

S Cald your Capon, and take
a little dusty Datmeale to
make it boyle white. Then
take two or thre lablefuls of
Button broth, a sagot of
sweet Hearbes, two or thre Dates, cut in
long peeces, a few parboyled Currans, a lit-
tle whole Pepper, a Pece of whole Sage,
and one Nutmeg. Thicken it with Al-
monds. Season it with Merseyce, Sugar,
and a little sweet Butter. Then take vp
your Capon, and larde it very thicke with
a preserved Lemmon. Then lay your
Capon in a deepe Heat-dish soz boyled
meates, and powze the broth vpon it. Gar-
nish your dish with Buckets and preserved
Barberries.

To sowce a Pigge.

S Cald a large Pigge, cut off his head
and sit him in the midst, and take

out his bones, and wash him in two or three warme waters. Then collar him vp like Bzaune, and sow the collars in a faire cloath. Then boyle them very tender in the faire water, then take them vp and thze to them in faire water and salt untill they be cold, for that will make the skinne white. Then take a Bottle of the same water that the Pigge was boyled in, and a Bottle of White wine, a race of Ginger sliced, a couple of Nutmegs quartered, a spoonfull of whole Pepper, five or six Bay-leaves: seethe all this together: when it is cold put your Pigge into the souce, drinke, so you may keepe it halfe a yeare, but spend the head.

To sowce Oysters.

Take out the meat of the greatest Oysters: saue the liquoz that commeth from them, and straine it into an earthen Dipkin: put into it halfe a pine of White wine, and halfe a pinte of White wine Vinegar: put in some whole Pepper, and sliced Ginger. Boyle all these together with two or three Cloanes, when it hath boyled a little, put in your Oysters, and let them boyle two or three walmes, but not too

too much. Then take them vp, and let the
firrup stand vntill it be cold: then put in
your Oysters, and so you may keep them
all the yeare.

To sowce a Pike, Carpe, or
Breame.

DRake your Fish, but scale it not: saue
the Liber and the refuse of it, slit the
said refuse, and wash it. Then take a pot-
tle of faire water, and a quart of White-
Wine, and a faggot of sweet hearbes: so
soon as you see your Wine boyle, throw in
your Fish with the scales on, and when
you see your Fish boyle, poure in a little
Vinegar, and it wil make your Fish crisp.
Then take vp your Fish, and put it in a
Tray. Then put into the liquoz some
whole pepper, a little whole Ginger, and
when it is boyled together well with a
little Salt, and cold, put in your Fish into
an earthen panne: when you serue it in,
serue Gelly in Sawcers, with a little fine
Ginger about the Sawcers sides, and
Fennell on your Fish.

To boyle Flounders or Gudgeons on the
French fashion.

Boyle a pinte of White Wine, and a
pinte of faire Water, a few sweet
Hearbes, tops of Tyne, sweet Mar-
joram, winter Savory, tops of Rosemary,
a peece of whole Mace, a little Parsly
pickt small: when all is boyled well
together, put in your Fish, and scum it
well. Then put in a little crust of Pan-
chet, a quarter of a pound of sweet But-
ter, Season it with Pepper, and Mer-
iuyce, and so serue it in.

To boyle a Gurnet on the French
fashion.

Draw your Gurnet, & wash it clean,
boyle it in water and salt, with a fa-
got of sweet Hearbs: then take it up, and
powze vpon it Meriuyce, Nutmeg, But-
ter, & Pepper: thicken it with the yolkes
of two new layd Egges. All this be-
ing powzed vpon your Fish, garnish
your dish with preserved Warberries,
or a sliced Orange.

To

To boyle a Legge of Mutton on the
French fashon.

Cut out all the meat at the Butt end,
Cleaving the bone still in. Mince it
small with Beefe Suit, and Marrow.
Then take sweet Creame, yolks of Eggs,
a few Raisins of the Sunne, two or three
Dates minced, a little grated Bread.
Season it with Pepper, Salt, and Nut-
megge: then worke it kisse, like a Pud-
ding, and cram it in againe. Then stue
it in a Pot with a Marrow bone, and a
knuckle of Meale: serue the Legge by it
selfe, and your knuckle in stued broth, &
your Marrow-bones vpon Bruys, with
Carrets, and Pepper.

To hash a Legge of Mutton on the
French fashon.

Parboile your Legge, and take it vp &
pare off some thin slices & prick your
Legge thzough, and let out the graute on
the slices: then bruisse sweet Hearbs with
the back of a Ladle, and put in a peece of
sweet Butter: Season it with Nerijyce
& Pepper: and when your Mutton is boy-
led, pour it on it, & serbe it so to the Table.

To roast a legge of Mutton, on the
French fashion.

Pare all the skinne as thin as you can:
Lard it with sweet Lard, and sticke
about it a dozen Cloues: when it is half
roasted, cut off thzee or foure thin pieces,
& mince it small with a few sweet hearbs
and a little beaten Ginger: put in a lable-
full of Claret-wine, a piece of sweet But-
ter, two or thzee spoonfulls of verjuyce, a
little Pepper, a few parboyled Capers:
when all this is boyled together, chop the
yolk of an hard Egge into it. The oridge
pour Legge, and serue it vpon sawce.

To roast a Neates tongue, on the
French fashion.

Chop sweet hearbes fine, with a piece
of a raw Apple, season it with Pep-
per, Ginger, and the yolk of a new laid
Egge chopt small to mingle amongst it:
then stuffe it well with that farcing, and
so roast it. The sawce for it is Verjuyce,
Butter, and the juyce of a Lemmon, & a
little Nutmegge. Let the tongue lye in
the sawce when it goeth to the Table.
Garnish

Garnish your Dish as you thinke fittest,
or as you are furnished.

To boyle Pigeons with Rice, on the
French fashion.

Fill them to boyle, and put into their
bellies sweet Hearbs, viz. Parsley, tops
of young Lime: and then put them into a
Pipkin, with as much Mutton broth as
will cover them, a peece of whole Pate, a
little whole Pepper: boyle all these to-
gether untill your Pigeons bee tender.
Then take them off the fire, and scum of
the fat cleane from the broth, with a
spone, for otherwise it will make it to
taste ranke. Put in a peece of sweet But-
ter: season it with Verjuice, Nutmegge
and a little Sugar: thicken it with Rice
boyled in sweet Creame. Garnish
Dish with preserved Barberies and
ret roots, being boyled with Verjuice
Butter.

To boyle a Rabbet with Hearbs
the French fashion.

Fill your Rabbet for the boyling,
seethe it with a little Mutton broth
White wine and a peece of whole Pate:
then

then take Lettuce, Spinage, Parsley, Winter Savoy, sweet Marjoram: all these being pickt, and washt cleane, braise them with the backe of a Ladle (for the bruising of the hearbs will make the broth looke very pleasantly greene.) Thicken it with a crust of manchet, being steeped in some of the broth, and a little sweet Butter therein. Season it with Verjuice, and Pepper, and serue it to the Table vpon Hippits. Garnish your dish with Barberries.

To boyle Chickens in white
broth.

Thusse your Chickens fit to boyle, as was befoze shewed in the Rabbits, put two or three Dates in small peces: and a peece of whole Hare: thicken your broth with Almonds: Season it with Verjuice, and a little Pepper. Garnish the sides with sweet Sucket and after you haue seasoned your broth. If you sozt you may boyle a Capon, but you must put Barrow into your white broth. If you dislike Button, then boyle it by it selfe in faire water till it turne as white as a Curd. But
the

the French men follow the other way, & it is the better.

To boyle a Teale or Wigeon on the French fashion.

PArboyle either of these Fowles, and throw them in a Pale of faire water (for that taketh away the rancknesse of the flesh.) Then roast them halfe, & take them off the fire, & put Sweet Hearbs in the bellies of them: lace them downe the bzeast, and stick them with two or thzee whole Cloues in the bzeast with your knif in euery one of them so many. Then put them in a Pipkin, with two or thzee ladlesfulls of strong Mutton broth, a peece of whole Pace, two or thzee little Onyons minst small. Thicken it with a toast of household bread: put in a peece of sweet butter as big as a Walnut: Season it with Pepper and Uerjuyce.

To smooore an old Coney: Ducke, or Mallard on the French fashion.

PArboyle any of these & halfe roast it, lanch them downe the bzeast with your knife, and sticke them with two or thzee

thre Cloues. Then put them into a pipkin with halfe a pound of sweet Butter, a little White-wine, Meriuyce, a peece of whole Mace, a little beaten Ginger, and Pepper. Then mince two Onyons very small, with a peece of an Apple, so let them boyle leisurely, close couered, the space of two houres, turning them now & then. Serue them in vpon Sippets.

Another way to boyle Chickens, or
Pigeons with Gooseberryes
or Grapes.

Boyle them with Mutton-Broth, and White-wine, a peece of whole Mace, put into the bellies of the sweet Herbs: when they be tender, thicken it with a peece of Manchet and two hard eg yolks strained with some of the same broth. Then put some of the same broth into a boyld-meat dish, with Meriuyce, Butter, and Sugar, and so boyle your Grapes or Gooseberryes in the dish close couered, till they be tender, & poure it on the breast of your dish.

To boyle a Chine of Mutton or Veale,
in sharp broth, on the French
fashion.

Couer your meate with faire water
and a little White wine, a peece of
whole Mace, a Nutmeg quartered, a hand-
full of Hearbs cleane pickt, and bruised
with the back of a Ladle, young Lettice,
Spinage, Parsley, tops of young Tyme:
when all is boyled well together, thicken
it with a crust of Manchet, and the yolke
of a hard Eg, steeped in some of the same
broth, and draw it thzough a strainer, and
thicken your broth with it. Season it with
a little Terjuyce and Pepper.

To boyle Larks or Spar-
rowes.

Trusse them fit to boyle, and put them
into a Pipkin, with a Ladlefull of
Mutton-broth, a peece of whole Mace, a
quarter of a Nutmegge, a sagot of sweet
Hearbs, and a little young Parsley pickt
cleane and short: put your Parsley loose
into your broth: season it with Terjuyce,
Pepper and Sugar. Thicken it with the
yolkes of two new laid Egges hard, & a
peece

three Cloues. Then put them into a pipkin with halfe a pound of sweet Butter, a little White-wine, Veriuyce, a peece of whole Mace, a little beaten Ginger, and Pepper. Then mince two Onyons very small, with a peece of an Apple, so let them boyle leisurely, close couered, the space of two houres, turning them now & then. Serue them in vpon Sippets.

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peece

peece of Manchet, strained with some of the same broth, till they be tender. Garnish your dish as you will.



Baked-meates.

A made dish of Coney Livers.

Parboyle thzee or foure of them, and then chop them fine with sweet Hearbes, the yolks of two hard Eggs, Season it with Cinamon, Ginger, and Nutmeg, and Pepper: put in a few parboyled Currans, and a little melted butter, and so make it up into little pastyes, frye them in a Fryngpan, Chaue on Sugar, and serue them to the boord.

A made dish of Sweet-bread.

Boyle, or roast your Sweet-bread, and put into it a few parboyled Currans, a minst Date, the yolkes of two new laid Egges, a peece of Manchet grated fine, Season

Season it with a little pepper, Salt, Nutmeg, and Sugar, wzing in the iuyce of an Orange oꝛ Lemmon, and put it between two sheets of But-paste, oꝛ any other good paste: and either bake it, oꝛ fry it, whether you please.

A made dish of Sheepes tongues.

Boyle them tender, and slice them in thin slices: then season them with Cinamon, Ginger, and a little Pepper, and put them into a Coffin of fine Paste, with sweet Butter, and a few sweet Hearbes chopt fine. Bake them in an Ouen. Then take a little Nutmeg, Vinegar, Butter, Sugar, the yolke of a new layd Egge, one spoonfull of Sacke, & the iuyce of a Lemmon: boyl all these together on a chafing-dish of Coales, and put it into your Pye: shog it well together, and serue it to the Table.

A Florentine of a Cony, the wing of a Capon, or the Kidney of Veale.

Mince any of these with sweet hearbs, parboyled Currans, a Date oꝛ two minst small, a peece of a preserved Orange oꝛ Lemmon, minst as small

as your Date. Season it with Ginger, Cinamon, Nutmeg, & Sugar: then take the yolkes of two new laid Egges, a spoonfull of sweet Creame, a peece of a short Cake grated and marrow cut in short peeces. Bake this in a dish betweene two leaues of puff-paste, put a little Rose-water to it before you close your paste. When it is baked, shauē on Sugar.

A Fridayes Pye, without either Flesh
or Fish.

Wash greene Beets clean, picke out the middle string, and chop them small with two or thzee well relisht ripe Apples. Season it with Pepper, Salt, and Ginger: then take a good handfull of Raisins of the Sunne, and put them all in a Coffin of fine Paste, with a peece of sweet Butter, and so bake it: but before you serue it in, cut it vp, and wzing in the iuyce of an Orange and Sugar.

A Chewet of Stockfish.

Boyle watered Stockfish, and make it fit to be eaten: when it is cold take the whitest of the fish and mince it small: put in parboyled Currans, Raisins of the Sunne,

Sunne. Season it with Nutmeg, Pepper, Salt, and a peece of sweet Butter. Bake it, but befoze you serue it in, cut it vp, and wzing in the iuyce of an Orange.

A Quarter-Tart of Pippins.

Quarter them and lay them between two sheets of Paste: put in a peece of whole Cinamon, two or thzee bzuised Cloues, a little sliced Ginger, Ouzengado, or only the yellow outside of the Orange, a bit of sweet Butter about the bignesse of a Egge, good stoze of Sugar: sprinkle on a little Rosewater. Then close your Tart, and bake it: Ice it befoze it goe to the bozd, serue it hot. This Tart you may make of any pul-paste, or thort paste that will not hold the raising. If you bake in any of these kindes of pastes, then you must first boyle your Pippins in Claret-wine and Sugar, or else your Apples will be hard when your Trust will be burnt & dzyed away. Besides, the wine giueth them a pleasant Colour, and a good taste also. Though you boyle your Pippins tender, take heed you breake not the quarters, but bake them whole.

A Gooseberry Tart.

Pick the stalkes of your Gooseberries, and the pips in the tops: put them in good Paste, with a little græne Ginger sliced in slices: cast on good stoze of Sugar and Rosewater, and so close them.

A Cherry Pye.

Bruise a pound of Cherries, and stamp them, and boyle the sirrup with Sugar. Then take the stones out of two pound: bake them in a set Coffin: Ice them, and serbe them hot in to the board.

To make an Oyster Pye.

Sque the liquoz of your largest Oysters, season them with Pepper and Ginger, and put them into a Coffin: put in a minst Onyon, a few Currans, and a good péece of Butter. Then poure in your sirrup and close it. When it is bak't, cut bp the Pye, and put in a spoonefull of Vinegar and melted Butter: shake it well together, and set it again into the Oven a little while: then take it out, & serue it in.

A made dish of Musckels and Cockles.

Parboyle them and take out the meat, and wash them very cleane in the water they were boyled in, & a little white wine: mince them smal with two or thre polkes of new-laid Egges. Season it with Pepper, Salt, and a little Nutmeg: then wzing in the iuyce of an Orange, and put them betwéene two shéetes of Paste, Cake it, Ice it, and vse it: you may also fry them.

To bake Neates tongues to be eaten hot.

Boyle it tender, and pill off the skin, take the flesh out at the Butt-end: mince it small with Dre-suet, and Barrow. Season it with Pepper, Salt, Nutmegge, parboyled Currans, and a minced Date cut in péeses. Take the polkes of two new-laid Egges, and a spoonefull of swéet Creame, worke all together with a siluer spoone in a Dish, with a little powder of a dyed Orange-pill: sprinckle a little Heriuyce ouer it, and cast on some Sugar. Then thrust it in againe as hard as you can cram it. Bake it on a dish

in the Ouen: baste it with sweet Butter, that it may not bake dry on the outside: when it is to be eaten, sauce it with Vinegar and Butter, Nutmeg, Sugar & the iuyce of an Orange.

A delicate Chewet.

Parboyle a peece of a Leg of Meale, and being cold, mince it with Beefe suet, and Marrow, and an Apple, or a couple of Wardens: when you haue minst it fine, put a few parboyled Currans, sixe Dates minst, a peece of pzederued Orange-pill minst, Marrow cut in little square peece: Season all this with Pepper, Salt, Nutmeg, and a little Sugar: then put it into your Coffins, and so bake it. Befoze you close your Pye, spzinkle on a little Rose-water, and when they are baked haue on a little Sugar, and so serue it to the table.

To make an Umble Pye, or for want of Umbles to doe it with a Lambes head and Purtnance.

Boyle your meat reasonable tender, take the flesh from the bone, & mince it small with Beefe-suet and Marrow, with

with the Liver, Lights, and Heart, a few
sweet Hearbes and Currans. Season it
with Pepper, Salt, and Nutmeg: bake it
in a Coffin raised like an Umble pye, and
it will eate so like unto Umbles, as that
you shall hardly by taste discern it from
right Umbles.

To bake a Calves Chaldron.

Parboyle it, and coole it, and picke out
the kernels, and cut it in small peeces:
then season it with Pepper, Salt, & Nut-
meg: put in a few sweet Hearbs chopt, a
peece of sweet butter, sprinkle it with Mer-
seyce, and so close it. When you serue it
in, put to it a little of a calwale, made with
Nutmeg, Vinegar, Butter, Sugar, and
the yolkes of two new-laid Eggs, a spoone-
full of Sacke, and the ioyce of an Orange

To bake a Carpe.

Scald, wash and draw a fayze large
Carpe: season it with Pepper, Salt,
and Nutmeg, and put it in a Coffin with
good stoze of sweet Butter: cast on great
Raifins of the Sunne, the ioyce of two
Oranges, put your Butter vppermost, to

keepe the rest moist : spzinckle on a little Vinegar befoze you close it, and so bake it.

To bake a Tench with a Pudding
in her belly.

L Et your fish bleed in the Talle, then scald it, and scoure it : wash it cleane, and dry it with a cloath. Then take grated Bzead, sweet Cream, the yolkes of two or thzee new-laid Egges, a few par-boyled Currans, a few sweet Hearbes chopped fine. Season it with Nutmeg and Pepper, and make it into a stiffe pudding, and put it into your Tenches belly. Season your fish on the outside with a little Pepper, Salt, and Nutmegge, and put him in a deepe Coffin with a peece of sweet Butter, and so close your Pye, and bake it. Then take it out of the Ouen, and open it, and cast in a peece of preserved Orange minst. Then take Vinegar, Nutmeg, Butter, Sugar, and the yolke of a new-laid Egge, and boyle it on a Chafin dish of Coales, alwaies stirring it to keepe it from curding. Then poure it into your Pye, Chagge it well together, and serue it in.

To bake Eeles.

Cut your Eeles about the length of your finger: season them with Pepper, Salt, and Ginger, and so put them into a Coffin, with a good peece of sweet Butter. Put into your Pye great Raisins of the Sun, and an Onion minst small, & so close it and bake it.

To bake Chickens with Grapes.

Truste and scald your Chickens, season them well with pepper, salt, and Putmeg: and put them into your Pye, with a good peece of Butter; bake it & cut it vp, and put vpon the bzeast of your Chickens, Grapes, boild in Verjuyce, Butter, Putmeg, and Sugar, with the iuyce of an Orange.

To bake a Steake pye with a French pudding in the pye.

Seaon your Steakes with Pepper, Salt, and Putmeg: and let it stand in a tray an houre: Then take a peece of the leanest of a Legge of Mutton, and mince it small with Dre-suet, and a few

swæt Hearbs, tops of young Tyne, a
branch of Pennyroyal, two or three
leaves of red Sage, grated Bread, yolks
of Eggs, sweet Cream, Raisins of the
Sunne, work all together like a Pudding
with your hand stiffe, and roule it round
like bals, and put them in your Steakes
in a deep Coffin, with a good peece of
sweet butter, spzinckle a little Verjuyce
on it, and bake it: then cut it vp, and roule
Sage-leaves in Butter, and frye them, &
stick them vpight in your wals, & serue
your Pye without a couer, with the iuyce
of an Orange or Lemmon.

To make a good Quince Pye.

Pare them, and coare them (the best of
the Quinces is next unto the skinne,
therefoze pare it as thinne as is possible)
stufte them with Sugar, then with as
much other Sugar as they weigh, put
them with peeces of sliced ginger in a
Coffin, spzinckle on a little Rose-water
befoze you close your Pye. Bake it, and
let it stand long a soaking in the oven, Ice
it, and serue it in.

To make a Pippin Pye.

TAke their weight in Sugar, & stick a whole Clove in every peece of the and put in peeces of whole Cinamon, then put in all your Sugar, with a slice or two of whole Ginger: sprinkle Rose-water on them befoze you close your Pye: bake them and serue them in.

To bake a Pigge.

SCald it, and slit it in the middell, flay it, and take out the bones. Season it with Pepper, Salt, Cloues, Mace, and Putmeg: chop sweet hearbs fine with the hard yolkes of two or thzee new layd Egges, and parboyled Currans. Then lay one halfe of your Pigge into your ppe, and hearbs on it: then put on the other halfe with moze hearbes aloft vpon it, and a good peece of sweet Butter aloft vpon all. It is a good dish both hot and cold.

To bake Fallow Deer in the best manner.

BAke it first in his owne blood, onely wipe it clean, but wash it not, bone it

and skin it, and season it with Pepper & Salt. Then bake it in fine Paste afterward, either puff-paste or short-paste,

To bake a Red Deere.

Parboyle it, and dresse it, and let it lye all night in Red Wine, and Vinegar: then Larde it thicke, and season it with Pepper, salt, Cloues, Pace, Nutmeg, and Ginger. Bake it in a deep Coffin of Rye paste, with stoz of Butter: let it soake well. Leane a vent-hole in your Pye, and when you draw it out of the Duen, put in melted Butter, Vinegar, Nutmeg, Ginger, and a little Sugar: Make it very well together, and put it into the Duen again, & let it stand thzee or foure houres at the least, to soake thozowly: when your Duen is cold, take it out, and stop the hole with Butter.

To bake a wilde Boare.

TAke the buttocke of a Bzawne, and the fillets: parboyle it, and mince it small, and stampe it in a Morter till it come like paste all in a lumpe. Then lard it,

it, and vse it like the Red Deere. The fillets also of beefe for a need will serue very well.

To bake a Swan.

S Cald it, and take out the bones: then Sparboyle it and season it well with Pepper, Salt, and Ginger. Then Lard it, and put it in a deep Coffin of Rye-paste, with stoz of Butter. Let it soake well: when you take it out of the Duen, put in moze Butter moulten at the vent-hole.

To bake a Turkey or a Capon.

B One the Turkey, but not the Capon: Sparboyle them, and sticke cloues in thoir bzeasts: Lard them and season them well with Pepper and Salt, & put them in a deep Coffin with the bzeast downward, and stoz of Butter: and when it is bak't, poure in moze Butter, and when it is cold, stop the vent-hole with moze butter.

To bake a Hare on the French fashion.

P Arboyle two Hares, and take the flesh from the bone, and mince it small, and

and beat it in a Morter into a lumpy substance: then solwe it in Wine and Vinegar, as you would doe red Deere, and season it also. Lap all this pulp about the Thine of one Hare, so it wil seem but one: Lard it well, and put it into a Coffin, with stoze of butter, and so bake it. Then take it out of the Ouen, and put into it a little melted Butter, Nutmeg, Ginger and Sugar, and set it into the Ouen againe to soake: when it is cold stop the hole with Butter.

To bake a wild Goose or Mallard.

Parboyle them, and bzeake the bzeast-bone of a large Gose, or take it quite out, and all the other bones also, but not out of a Mallard. Season them and lard them, and put them into deepe Coffins, with stoze of Butter; when you draw them out of the Ouen, put in moze, and doe as befoze is shewed.

To bake a Curlew or Hearnshaw.

TRusse them, and parboyle them, but vpon one side. Season them with Pepper, Salt, and Ginger. Put them in
deep

deep Coffins, with stoe of Butter, & let the heads hang out for a show.

To bake Woodcocks,
or Black-birds.

TRusse, parboyle, & season them with Pepper and Salt: your Woodcocke may be larded: doe as in other.

To bake Larkes or Sparrowes.

Serue them as befoze was shewed in the Woodcocks and Blacke birds.

Fritters on the Court-fashion.

TAke the Curds of a Hack posset, the yolkes of fyre new-laid Egges, and the whites of two of them, fine flower, & make thicke batter: cut a Pomewater in small peeces: season it with Nutmeg and a little Pepper, put in a little strong Ale, and warme milke: mingle all together, and put them into Lard, neither too hot nor too cold. If your batter swim, it is in good temper.

To

To make Pancakes so crispe, that you
may set them upright.

MAke a dozen or a scoze of them in a
little frying-pan, no bigger then a
Sawcer, and then boyle them in Lard, &
they will look as yelow as gold, beside the
taste will be very good.

A Sallet of Rose-buds and Cloue
Gillyflowers.

Pick Rose-buds, and put them into an
earthen Pipkin, with White-wine
vinegar and Sugar: so may you vse Cow-
slips, Violets, or Rose-mary-flowers.

To keepe green Cucumbers all
the yeare.

Cut the Cucumbers in peeces, boyle
them in spring-water, Sugar, and
Dill, a walme or two. Take them vp and
let your pickle stand untill it be cold.

To keepe Broome Capers.

Boyle the greatest & hardest buds of
the Broome in Wine Vinegar and
Bay-salt, scum it cleane: when it is cold,
you may put in raw ones also, each by
them

themselves: put in a peelee of Lead on the raw ones, for all that swim will be black, and the other that are pressed downe, as greene as any Leek. The boyld ones will change colour.

Purslaine stalkes.

Gather them at the full growth, but not too old: parboyle them, and keepe them in White-wine Vinegar and Sugar.

To make Caper-rowlers of Radish cods.

TAke them when they be hard, & not ouer much open: boyle them tender in fair water, boyle White-wine Vinegar and bay-salt together, and keep them in it.

Divers Sallets boyled.

PArboile Spinage, & chop it fine, with the edges of two hard Trenchers bp. on a board, or the backs of two Choppin-kniues: then set them on a Chafindish of Coales with Butter and Vinegar. Season it with Cinamon, Ginger, Sugar, and a few parboyled Currans. Then cut

cut hard Egges into quarters to garnish it withall, and serue it upon Hippets. So may you serue Burrage, Buglosse, Endiff, Suckozp, Coleflowers, Sozrell, Marigold-leaues, Water-crelles, Leekes boyled, Onyons, Spozragus, Rocket, Alexanders, Parboyle them and season them all alike: whether it be with Oyle and Vinegar, oz Butter and Vinegar, Cinamon, Ginger, Sugar, and Butter: Egges are necessary, oz at least very good for all boyld Sallets.

Buds of Hoppes.

See the them with a little of the tender stalks in faire water, and put them in a dish ouer coales with Butter, & so serue them to the Table.

A Sallet of Mallowes.

Strip off the leaues from the tender stalkes sauing the tops: let them lye in water, and see the them tender, and put them in a dish ouer coales, with Butter and Vinegar: let them stand a while: then put in grated bzead and Sugar betweene euery lay.

A Sallet of Burdock rootes.

Cut off the outward rinde, and lay them in water a good houre at the least: when you haue done, seeth them vntill they be tender: then set them on coales with Butter and Vinegar, & so let them stand a pretty while: then put in grated Bread and Sugar betwixt euery lay, and serue them in.

To make blancht Manchet in
a Fryingpan.

Take halfe a dosen of Egges, halfe a pinte of sweet Cream, a penny Manchet grated, a Nutmegge grated, two spoonefuls of Rose-water, two ounces of Sugar, worke all stiffe like a Pudding: then frye it like a Tansley in a very little Fryingpan that it may be thicke: frye it brown and turne it out upon a plate. Cut it in quarters, & serue it like a Pudding: scrape on Sugar.

Puddings.



Puddings.

A fierced Pudding.



Nince a Legge of Mutton
 with sweet Hearbes
 scarce grated Bzead tho
 rough a Collinder, mince
 Dates, Currans, Raisins
 of the Sunne being stoned, a little Ozen
 gabo cut finely, or a preserved Lemmon
 a little Coriander-seedes, Nutmeg, Cin
 ger, and pepper: mingle all together with
 milke and Egges, raw, wrought together
 like Paste: wrap the meat in a cable of
 Mutton or of Aleale, & so you may either
 boyle or bake them. If you bake them,
 beat the yolk of an Egge with Rose-wa
 ter, sugar, and Cinamon. And when it is
 almost bak't, draw it out, and stick it with
 Cinamon and Rosemary.

A pudding of Veale.

Mince raw Meale very fine, cut some Lard, like Diamonds: mince sweet Marjoram, Pennyroyal, Camomill, winter, Sauory, Putmeg, Pepper, Ginger, and Salt made hot, the gut of a fat Mutton Hog: cut it about an inch long: work it together with store of Cinamon & Sugar and Barbertes, sliced Figs, blancht Almonds, half a pound of Beef suet, most finely minst: put this into your short skins: set them a boyling in a Pipkin of Claret wine, with large Mace, a sliced Lemmon, and Barbertes in knots, or Grapes: this is a delicate Pudding.

A Fregeley of Egges.

Beat a dozen of Egges with Cream, Sugar, Putmeg, Mace, Rose water, and a Rometwater cut ouerthwart in slices: put them into the Fryng-pan with sweet Butter, & the apples first: whē they be almost enough, take them vp, and cleanse your Pan: put in sweet Butter, and make it hot: put in halfe the Egges:

D

and

and Cream at one time: stir it with a sampler, or such a thing. Take it out, & put it in a dish, put in the rest of the Eggs and Cream like the former, and then put in your apples round about the batter. Then cast on the other side on the top of it, and keep it from burning with sweet Butter. When it is fryed on both sides enough, bring on the juice of an Orange and serue it in.

A Cambridg Pudding.

Scarce grated bread throw a cullinder, mince it with Flower, mince Dates, Currans, Nutmeg, Cinamon and Pepper, mince Suet, new milk warme, fine Sugar and Eggs: take away some of their whites, worke all together. Take halfe the Pudding on the one side, & the other on the other side, and make it round like a loafe. Then take Butter, and put it in the midst of the Pudding, and the other halfe aloft. Let your liquor boyle, & throw your pudding in, being tyed in a fair cloth: when it is boyled enough, cut it in the midst, and so serue it in.

A Swan or Goose Pudding.

Stirre the blood of a Swan, or Goose, Steepe fine Oatmeale in Milke, Nutmeg, Pepper, Sweet Hearbs, minst Suet mingle all together with rose-water, Lemon pills minst fine, Costander seeds, a little quantity thereof. And this is a rule both for grated bread pudding or any other Pudding that is made in a Swannes or Goose necke.

A Liveridge or Hogges Pudding.

Boyle a Hogs Liver well, let it be thoroughly cold, then grate it like Bread: grate Bread, take new Milke, the fat of a Hogge minst fine, put it to the bread, and the Liver, the more the better, divide it into two parts. Take store of dry hearbes, that are very well dyed, mince them fine, put the hearbs into one part, with Nutmeg, Mace, Pepper, Annis-seeds, Rose-water, Cream, and Eggs, wash the skins, and then fill them vp, & let them boile enough. To the other sort put Barberies, sliced Dates, Currans, new Milke and Egges, worke them as the other.

A Chiveridge pudding.

Lay the fattest guts of your Hogge in faire water and Salt, to scowze them. Take the longest and the fattest gut, be-
ginne at the middest of the Gut, and stuff
it with Nutmeg, Sugar, Ginger, Pep-
per, and sliced Dates, boyle it and serue
it to the Table.

A Ryce pudding.

Steepe it in faire water all night: then
boyle it in new milke, and draine out
the Milke thzough a Cullinder: mince
Beefe. suet handsomely, but not too smal,
and put it in the Rice, and parboild Cur-
rans, yolkes of new laid Egges, Nutmeg,
Cinamon, Sugar and Barberies: mingle
all together: wash your scoured guts, and
stasse them with the aforesaid pulp: par-
boyle them, and let them cole.

A Florentine of Veale.

Mince cold Meale fine, take grated
Bread, Currans, Dates, Sugar,
Nutmeg, Pepper, two or thzee Egges, and
Rose water: mingle all well together,
and

and put it on a Chafingdish of coales, stir them till they be warme, and then put some between two sheets of puff-paste, and bake it, put the rest upon slices of a white loafe and frye it in a frying-panne, washt befoze with the yolk of an Egge: serue it with Cinamon and Ginger, at the second course.

A marrow toast.

Mince cold parboyled Meale, and suet very fine, and sweet hearbs, each by themselves, and then mingle them together with Sugar, Nutmeg, Cinamon, Rose-water, grated Bread, the yolkes of two or three new-laid Egges: open the minst meat, add couer it with the Marrow. Then put your toast into the Pipkin with the vppermost of some strong broth: let it boyle with large Pace, a faggot of sweet hearbes, scum them passing cleane, & let them boyle almost dry. Then take Potatoes boyled, or Chestnuts, Skirretes, or Almonds boyled in White-wine, & for want of Wine you may take Verjuice and Sugar.

Another in a Frying-pan.

TAke the marrow whole out of the bone as néer as you can: ten Oylsters is a fit proportion for that marrow, being parboyled and bearded, and cut in small peeces. Put in a little yong Tymme, Pennyroyall, and parsly minst fine: work all together like batter. Then rowle your Marrow within that, and season it with Pepper, Salt, and Nutmeg. Then make it in little Pastyes with fine Paste: some like Peascods: fry them, shawe on Sugar, and serue them in.

A Pudding stewed between two
Dishes.

TAke the yolkes of three Egges, and the white of one, halfe a dozen spoonfuls of sweet Cream, a Nutmeg grated, a few Cloanes and Mace, a quarter of a pound of Beefe suet minst small, a quarter of a pound of Currans, temper it like a Pudding with grated Bread, and a spoonfull of Rose-water. Then take a Bell of Meale, cut it in square peeces like Trenchers, lay three spoonfuls of the batter vpon one side, then rowle it vp in the catle:

pin

pin on one side ouer the other with two small pꝛickes, and tie each end with a thꝛead. You may put two, oꝛ thꝛee, oꝛ foure of them in a dish, then take halfe a pinte of strong Mutton bꝛoth, and halfe a dozen spoonfulls of Vinegar, thꝛee oꝛ foure blades of large Mace, and an ounce of Sugar. Make this bꝛoth to boyle vpon a chafindish of Coales, and then put in your Pudding: when it boyles, couer it with an other dish, & let it stue a quarter of an houre longer. Turne them foꝛ burning, then take vp your Pudding, and lay it vpon Sippets, and poure the bꝛoth vpon the top. Garnish your dish with the coar of a Lemmon, and Barberies: serue them hot, either at dinner oꝛ Supper.

To make French puffes with
greene Hearbes.

TAke Spinage, Parsly, Endise, a sprig
oꝛ two of Sauory: mince them very
fine: season them with Nutmeg, Ginger,
and Sugar. Wet them with Egges: ac-
cording to the quantity of the Hearbes,
more oꝛ lesse. Then take the Coare of a
Lemmon, cut it in round slices very thin:
put to euery slice of your Lemmon one
D 4 spoonfull

spoonfull of this stuffe. Then frye it with sweet Lard in a Frying-pan, as you fry Eggs, and serue them with sippits or with out, spzinkle them either with White wine or Sack, or any other wine, sauing Rhenish wine Serue them either at Dinner or Supper.

Dropt Raisins.

TAke the fairest Keasins of the Sun, slit them on one side: lay them open, as round and as broad as you can. Then take the aforesaid Hearbes minst and seasoned, and lay betwixt two Raisins as many as you can close betwixt them. Take halfe a spoonfull of the aforesaid stuffe that you fryed your Lemmons with: fry them brown.

A Fond pudding.

TAke either Mutton, Veale, or Lamb, roast or raw, but raw is better. Mince it fine with Beef-suet: take Spinnage, Parsley, Parigold, Endiffe, a sprig of Tyme, and a sprigge of Sauory: chop them fine, and season them with Nutmeg, Sugar, minst Dates: take Currans and
grated

grated Bread, the yolks of three or foure new laid Egges, a spoonfull or two of Rosewater, as much verjuyce: work the vp like Birds, Beasts, Fishes, Beares, or what you will. Fry them, or bake them, & serue them upon sippits, with verjuyce or White wine, Butter, and Sugar: serue them either at Dinner or Supper.

To make puffes on the English fashion.

Take new milk Curds, presse out the whey clean, take the yolks of three Egges, and the white of one, fine Wheat flower, and mingle amongst your Curds: Season it with Nutmegge, Sugar, and Rosewater, mingle all together. Butter a faire white Paper, lay a spoonfull at once vpon it: set them into a warme Ouen, not ouer hot, when you see them rise as high as a halfe penny loafe, then take Rosewater and Butter, and indale them ouer: scrape on Sugar, & set them in the Ouen againe vntill they be dyed at the tops like Ice. Then take them out, and serue them vpon a plate, either at Dinner or Supper.

To

To make a Pudding in a Frying-
panne.

TAke foure Egges, two spanfulls of Rose-water, Nutmeg grated, Sugar, grated Bread, the quanttity of a penney Loafe, a pound of Beefe, suet minst fine: work them as stiffe as a Pudding with your hand, & put it in a Frying-pan with sweet Butter, fry it browning, cut it in quarters, and serue it hot, either at Dinner or Supper. If it be on a fasting-day leaue out the Suet and Currans, and put in two or thzee Pomewaters, minst smal, or any other soft Apple that hath a good relish.

To make Apple-puffes.

TAke a Pomewater, or any other Apple that is not hard, or harsh in taste: mince it small with a dozen or twenty Raisins of the Sunne: wet the Apples in two Egges, beat them all together with the backe of a knife or a spoone. Season them with Nutmegge, Rose-water, Sugar, and Ginger: drop them into a Frying-pan with a spoone, fry them like Eggs,
wring

working on the iuyce of an Orange or
Lemon, and serue them in.

To make Kick-shawes.

TAke the Kidney of a Veal, or Lamb.
or if you haue neither of both, the take
the eare of Mutton, take the fat and all,
boyle it, and mince it fine: season it with
Nutmeg, Pepper, and Salt. Then take
two or thre Egges, a spoonfull of Rose-
water, two or thre spoonfulls of Sacke,
as much grated Bread as will worke
them like lithe-paste. Then flower your
moulds, and fil them with that paste: then
roule a thin sheete of paste, wet it and co-
uer it ouer: fry them, and turne them into
small dishes, and keep them warm in the
Duen, serue them at dinner, or supper. If
you will bake them, then you may turne
the into the dish raw, out of your moulds,
and Ice them with Rose-water & Sugar,
and set them in the Duen, whe your pyes
are halfe bak't.

To

To make some Kick-shawes in paste,
to fry or bake, in what forme
you please.

MAke some short Puff-paste, roule it
thinne, if you haue any moulds you
may work it vpon your moulds, with the
pulp of Pippins, seasoned with Cinamon,
Ginger, Sugar, and Rose-water, close
them vp, and bake them, or fry them: or
you may fill them with Gooseberries, sea-
soned with Sugar, Cinamon, Ginger, and
Putmeg: rowle them vp in yolkes of
Egges, and it will keepe your Marrow,
being boyled, from melting away, or you
may fill them with Curds, boyled vp with
whites of Egges and Creame, and it will
be a tender Curd: but you must season
the Curde with parboyld Currans, thre
or foure sliced Dates put into it, or sixe
bits of Marrow, as bigge as half a Wal-
nut: put in some small peeces of Almond-
paste, Sugar, Rose-water, and Putmeg.
And this will serue for any of these Kick-
shawes, either to bake, or for a Flo-
rentine in Puff-paste: any of these you
may fry or bake, for Dinner or Supper.

To

To make an Italian
pudding.

TAke a penny whiteloafe, pare off the
crust, and cut it in square péeses like
unto great Dyce, mince a pound of Bées
suet small: take halfe a pound of Raisins
of the Sunne, stone them, and mingle them
together, and season them with Sugar,
Rose-water & Nutmeg, wet these things
in foure Eggs, and stir them very tenderly
foz breaking the Bread: then put it in a
dish, & prick in thre or four péeses of mar-
row, and some sliced Dates: put it into an
Ouen hot enough foz a Chewet: if your
Ouen be too hot, it will burne: if too cold,
it will be heavy. When it is baked, scrape
on Sugar and serue it hot at Dinner, but
not at Supper.

To

To boyle a Racke of Veale on the
French fashion.

Cut it into Steakes, cut a Carret or
Turnip in peeces like Diamonds, &
put them into a Pipkin with a pinte of
White-wine, Parsly bound in a fagot,
a little Rosemary, and large Mace, and a
stick of Cinamon: pare a Lemmon, or O-
range, and take a little grosse pepper, half
a pound of Butter: boyle all together un-
till they be enough: when you haue done,
put in a little Sugar & Heriuyce, garnish
your dish as you list.

To searce a Legge of Lamb on
the French fashion.

Take the flesh out of the in-side, and
leau the skin whole, mince it fine
with suet: take grated Bzead, minst O-
range pil, sliced nutmeg, Coziander, seeds,
Barberies pickt, a little Pepper: worke
all together with yolkes of Eggs, like a
Pudding, and put it in againe. If you
want a casole of Mutton to close it with,
then take the polk of an Egge, and smear
it

it all ouer, & it will hold it fast. Then put it in a dish raw, and set it vp right, and put a little Butter into the dish, & set the dish into the Ouen: put to the aforesaid things, Sugar, Currans, and sliced Dates, Salt and Veriuyce. When it goeth to the table, strow it with yolks and parsy, either of them minst by it selfe.

To hash Deere, Sheepe, or Calves
tongues, on the French
fashion.

Boyle, Blanch, and Larde them. Sticke them with Cloues and Rosemary & put them on a Spit, untill they be halfe roasted. Then put them into a Pipkin with Claret wine, Cinamon, Ginger, sugar, sliced Lemon, a few Carraway seeds, and large Pease. Boyle all together and serue them in with fryed toasts.

English



English Cookery.

To boyle a Capon.



Take strong broth of marrow bones, or any other strong broth, put the Marrow into a pipkin with salt: boil your Capon in the Pipkin, and scum it clean, before you be ready to take it off put in your Salt. Take a pinte of White wine in a pipkin, for one Capon; if you have more, you must have more wine: half a pound of Sugar, a quarter of a pound of Dates sliced, Potatoes boyled and blancht, large Mace, Nutmeg sliced: if you want Potatoes, take Endiffe, & for want of both boyle Skirrets, and blanch them: bottle all together, with a quarter of a pinte of Merseyce, & the yolks of Eggs, strain it and stirre it about, and put it to the Capon with strong broth.

To

To garnish your Dishes.

Garnish your Dishes round about with fine Sugar: take Dzengado dipt among Biskets: take Carawayes. Take a Pomegranat and garnish the side of your dish with it: take Currans and Pzunes, and wzap them in fine Sugar, habing beene first boyled tender in faire water: Take a Lemmon and slice it, and put it on your dish, and large Pace Pee-ped or boyled, or pzederved Barberries. Any of these are fit to garnish your Dish: take your Capon out of the bzoth, and put it into a dish with Appets, & of these garnishes round about it.

To boyle a Capon another way.

Boyle a Knuckle of Meale untill it make strong bzoth: then take your Capon, & boyle it in faire water and Salt, and when it is almost boyled, take it & put it in a Pipkin, and strain your bzoth in to the Capon: Then wash and scrape Parsley, and Fennell-roots cleane, pith them, and slice them along: boill them in a skillet of water, and when they are halfe boyled take them from the fire, and put them

in a strainer and then in a clean Pipkin. Then take a little Rosewater, and a quarter of a pound of fine Sugar, untill it be as cleare as glasse: then take a little large Mace, a saggot of sweet Hearbes, a mince Lemmon, the pill taken off. Boyle a few Raisins of the Sunne with it, but first take out your Capon and straine the broth: put the Capon into a Dish very finely garnisht: then put the broth to the Capon: then take Parsley rootes, and lay them on the top of the Capon with your mince and sliced Lemmon, your Raisins of the Sunne, and your large Mace. Garnish your dish, as befoze is shewed.

To boyle a Capon in Rice.

Boyle a Capon in Salt & water, and if you like it, you may put into a faire cloath, a handfull of Datmeale: then take a quarter of a pound of Rice, and steepe it in faire water, and so halfe boyle it: then strain the Rice thzough a Cullinder: then boyle the Rice in a Pipkin, with a quart of Milke: put in half an ounce of large Mace, half a pound of Sugar: boyle it well, but not ouer-thick, put in a little Rose-water: blanch halfe a pound of Almonds

monds, and beate them in a mortar with a little Creame and Rose-water: beate them fine, and straine them into a Pipkin by it selfe. Then take vp your Capon, and set your Almonds a little against the fire; garnish your dishes as you think fit, and lay in your Capon, and put your Rice handsomely vpon the Capon, and then the broth vpon the Rice.

To boyle a Capon with Oysters, and picked Lemmons.

Boyle the Capon halfe enough, with faire water & salt: then straine some of the broth into a quart of Rensh-wine: then put in a few sweet hearbes, minced with a pickled Lemon or Orange, put all into the Pipkin, and let them boyl together. Then take the Oysters, pick and beard them, and parboyle them: then put them out of the broth into a Tullinder, & then put them into a Pipkin. Then take a few Raisins of the Sun: if you loue the iuyce of an Onyon, first boyl some Onyons by themselves, and straine them, and then put them into the Pipkin, and serue in with what garnish you please.

To boyle a Capon with
Pippins.

PArboyle it as befoze, then put two Marrow-bones into a Pipkin, or rather put the marrow of two or three bones into a Pipkin, with a quart of White-Wine, a little sliced Nutmeg, half a scoze of Dates. When you haue so done, put in a quarter of a pound of Sugar, then pare your Pippins, and cut them into quarters, and put them into a Pipkin, and couer them with a little Rose-water and Sugar, and boyle them. Then take (if you haue it) Appets of Bisket, and for want thereof take other Bread: then boyle seven or eight Egges hard, take out the yolkes and put them in a Strainer. Then take a little Versupce, and strong broth where the Capon is boyling, straine it, and put it in a Pipkin, and stirre all together with the Pippins and Muscadine: let the Muscadine be put on when the Pippins are cold.

To boyle Chickens in White-
broth.

TRusse and parboyl them very white:
then put them with Sweet Herbs in
to a Pipkin with Mace, pices of Cina-
mon, chop a little Parsley but course, and
straine the yolkes of foure or five Egges,
with a little verjuice, which must be put
in when they are ready to be taken from
the fire. Garnish your dish.

To boyle Chickens in
soope.

Boyle them untill they bee enough,
boyle Hartichokes very well, and
blanch them. Then put your Chickens
into a Pipkin with strong broth. Cut your
Hartichokes, and put them into a pipkin
with a few sliced Dates: wash a few Rai-
sins of the Sun, and a few Currans clean,
put the into a pipkin: then take Cola-Flo-
ra, and wash it clean, and parboyle it very
well. When you take them from the fire,
blanch them very cleane, & put them in-
to a pipkin: then take some of your Har-
tichokes left, and a little white Bread,
laid

laid in steep with a little bzoth and Uerjuyce, halfe a dozen yolks of hard Egges, and a little strong bzoth and Uerjuyce, a quarter of a pound of Sugar, put it into the Pipkin, and stir all together, with a good quantity of Butter: then mince the flowers of Marigolds, and boyl them with the rest: scum the bzoth clean, and then it will looke very cleare: with this boyling you may boyl Capon, Pigeon, Rabbet, Lark, &c.

To boyle the common way.

TRusse and parboyle them, and put the into a Pipkin with strong bzoth: then take Parsley, Endiffe, Spinage, a Fagot of sweet Herbs. Bruise your parsley and Endiffe, and put them into a Pipkin and two or thre ribs of Mutton, & if you haue any Potatoes, or Skirrets, put the in with Marigold Flowers, and let them boyl well together: then slice one Carret, and cast it in, & serue it with a few large Pace, and a little Uerjuyce. Take the yolkes of halfe a dozen Eggs, mince them by themselves fine, and the parboyled Parsley by it self; then mingle the with a few
Bar

Barberries: cast all these things on the toppe of the Chickens, after you haue put them in the Dish: so also may you do with a Knuckle of Meale.

To boyle Chickens with Lettice
the best way.

Cut euery Chicken in foure quarters after the parboyling of them, and put them into a Pipkin with two or thre Sweet-breads of Meale: or if you cannot so readily come by so many, then take the Hodder of a Meale, & parboyl it very well: Cut it in pæces, and put it into the Pipkin, with a sliced Lemmon. Then take Lettice, cut them and wash them cleane, and bzuise them with the back of a Ladle, and put them into the pipkin: then take a good deale of Sweet Butter, about the quantity of halfe a pound, halfe a pinte of Sack, a quarter of a pinte of white-wine, Mace, a sliced Date, a Nutmeg: you may put in thre or foure Dates sliced, if you haue so many. Let all these boyle together ouer the fire with Marigold-flowers and Sweet Hearbes.

To boyle a Rabbet.

PArboyle your Rabbet well, and cut it in pèces: then take strong bzoth, and a fagot of Hearbs, a little Parsley, sweet Marjoram, three or foure yolkes of Eggs, strained with a little white Bread, and put all in a Pipkin with Mace, Cloues, and a little Meriuyce to make them haue a taste.

To boyle a Rabbet with Grapes
or Gooseberries.

Trusse your Rabbet whole, and boyl it with strong bzoth, untill it be ready: Then take a pinte of White wine, a good handfull of Spinage chopt in pèces, the yolkes of Egges cut in quarters, & a little large Mace. Let all boyle together with a fagot of sweet Hearbs, & a good peece of Butter.

To boyle a Rabbet with
Claret-wine.

Vse it as befoze is shewed, slice Onyons, and a Carret, root, a few Currans, and a fagot of Hearbes, minst Parsley, Barberries pickt, large Mace,
Put,

Putmeg, and Ginger: throw them all into the Pipkin. Boyle it with half a pound of Butter.

To boyle a wilde Duck.

TRusse and parboyle it, and then halfe roast it: then carue it, and save the gravy: take stoz of Onyons, Parsly, sliced Ginger and Pepper: put the gravy into the Pipkin with washt Currans, large Pace, Barberries, a quart of Claret Wine: let all boyle well together, scumme it cleane, put in Butter and Sugar.

To boyle a tame-Duck, or Widgin.

Parboyle your Fowl well, take strong Mutton broth, a handfull of Parsley, chop them fine with an Onyon, and Barberries, pickt Endiffe washt: throw all into the Pipkin with a Turnip cut in peeces, and parboyle, untill the ranknesse be gone: then put in a little White wine, or Herjuyce, half a pound of Butter: boyle all together, and stirre it, and serve it with the Turnip, large Pace, Pepper and a little Sugar.

To

To boyle Pigeons.

PArboyle your Pigeons with Wardley in their bellies, and Butter: put them in a Pipkin with strong broth, about a quart thereof, a ribbe of Mutton, large Pace, a little grosse Pepper, beaten Cinnamon, a little Ginger and Sugar, a few Raisins of the Sunne, a few Currans, Barberries in bunches, halfe a pinte of white wine, boyle all together with a little Bread steeped in broth, to colour it: straine it with some of the broth, and put it into the pipkin: let them boyle till they be enough, and so serue them in. This broth may serue to boyle Woodcockes, or Partridges in, with this difference, take some of the broth out of the Pigeon, and put in a minst Onyon. Let all boyle vntill it be enough.

To boyle Pigeons with Capers
or Sampyre.

Put them into a Pipkin, with a pinte or more of white wine, a little strong broth, a ribbe or two of Meale, wash off the saltnesse of your Capers or Sampyre; blaunch halfe a pound of Almonds, put them in cold water, cut them longwise & put

put them into the Pipkin with Raisins of the Sunne. Take large Mace, a little sliced Ginger, a sliced Nutmeg; let them all boyle together with a Fagot of Hearbs. Throw into them three or foure yolks of Eggs whole, and a peece of Butter, then put in the Sampnye or Capers. This boyling will serue well for Rabbits.

To boyle Sawceges.

Put them into a quart of Claret wine, large Mace, Barberries, Cinamon, a handfull of sweet hearbes. Garnish this Dish with Cinamon, Ginger, and fine Sugar.

To boyle Goose-Giblets, or Swannes giblets.

Picke and parboyle them cleane, and put to them some strong broth, with Onions, Currans, and Parsley, & let all boyle together with large Mace, and Pepper; boyle them well with a Faggot of sweet Hearbes, and then put in Verjuice and Butter,

Giblets

Giblets with Hearbs and
Rootes.

Picke and parboyl them, and put them in a quart of Claret wine into a Pipkin, halfe an ounce of Sugar, a good quantity of Barberries, Spinage, and a fagot of sweet Hearbs, boyled Turnips, and Carrets sliced, and put them into the Pipkin, and boyle them well together: then take strong broth, Merjyce, and the yolks of two or thre new layd Eggs: strain them, and put them into the Pipkin.

To smooore a Racke or Ribbes of
Mutton.

Cut your Mutton in peeces, & split it with the back of a Clauer, and so put it into a dish, and a peece of sweet Butter, and put it into the bottome of your dish: then take a fagot of sweet Hearbs, and grosse Pepper: stue them in a couered dish with a little Salt: turne them now and then, and when they are enough, put them in a cleane Dish with sippets. The dish is best garnished with Barberries, and Pepper.

For

For the fillets of a Yeale, smooored in a
Frying-panne.

Cut them as for Olives; hacke them
with the backe of a knife; then cut
Lard fine, and lard them, then put them in
a Frying-pan with Strong Beere, or Ale,
and fry them somewhat browne; then
put them into a pinte of Claret-wine, and
boyle them with a little Cinamon, Su-
gar and Ginger.

A Dish of Steakes of Mutton,
smooored in a Frying-
panne.

Take your Legge of Mutton cut into
Steakes, & put it into a Frying-pan,
with a pinte of White Wine, smooze
them somewhat browne; then put them
into a Pipkin; Cut a Lemmon in slices,
and throw it in; then take a good quanti-
ty of Butter & hold it ouer the fire; when
it is ready to fry put in a handful of Bar-
ley, and when it is fryed, put it into the
Pipkin and boyle all together. This Dish
would be garnished with Cinamon, Su-
gar, and sliced Lemmons.

To

To smooore a Chicken.

Cut it in small peeces, and fry it with Sweet Butter; take Sacke, or white Wine, Parsly, an Onyon chopt small, a peece of whole Mace, and a little grosse Pepper; put in a little Sugar, Merseyce, and Butter. Then take a good handfull of Clary, and picke off the stalkes, then make fine batter with the yolkes of two or thzee new-laid Egges, & fine flowze, two or thzee spoonfulls of sweet Creame and a little Nutmegge, and so fry it in a Frying-pan with sweet Butter; serue your Chickens with the fryed Clary on them. Garnish your dish with Barberies.

To fry Mussels, Perywinckles, or Oysters,
to serve with a Duck, or single
by themselves.

Boyle these shell Fishes; then flowze and fry them; then put them into a Pipkin, with a pinte of Claret-Wine, Cinamon, Sugar, and Pepper. Take your Ducke boyled or roasted, and put them into two senerall Pipkins, if one be boyled, and the other roasted, and a little Sugar,

Sugar, large Mace and fryed toastts,
stuck round about it with Butter.

To marble Smelts, Soales, Flounders,
Plaice, &c.

FRy Sallet Oyle in a Fryng-pan, or
Chafin, wipe your Fish, and when the
Oyle is hot, put in so much Fish as the
Oyle will couer, and when it wastts you
must supply it. Then fry Bay-leaues,
where the Fish hath been fryed in whole
peece; put Claret-Wine into an earthen
Panne, put the fryed leaues into the bot-
tome of the Panne, and let some of them
lie aloft; slice an ounce of Nutmeg, or ra-
ther two, as much Ginger, and large
Mace, a few cloues & Wine-Vinegar;
put your marbled Fish into the liquoz, so
as the Bay-leaues and spices couer it, as
well as it that lyeth vnder. And vpon oc-
casion serue it with the Bay-leaues, and
the spices of the liquoz.

To congar Eeles in Colar like
Brawne,

Cut them open with the skin on, and
take the bone clean out, large Mace,
grosse Pepper, some fine sweet Hearbes,
chopt,

chop vnder your Knife. Then strow the Hearbes and the Spices all along the inside of your Cele, and rowle it like a collar of Bzawne: so may you doe with Trenches, boyled in faire water, White Wine, and a quantity of Salt, so put in some sliced Ginger, Nutmeg, and Pepper in graine. When it is well boyled put it into an earthen Panne, couered with the owne liquoz, and a little White Wine Vinegar.

To sowce a Pigge in
collars.

Chine your Pigge in two parts: take out all the bones, lay it in a Keeler of water all night. The next day scrape off all the filth from the backe, and wipe it very dry: then cast Pepper on it, a little large Pace, and Ginger, with a Bay-leaf or two, euen as you would doe a collar of Bzawne, and let your panne boyle befoze you put it in: keep it with scumming vntill it be halfe boyled, then take out a Ladlefull or two, and put it in a Pan by it self, put into this boyling some Rhenish or Claret wine, sliced Nutmegge, grosse Pepper, sliced Ginger. Let it stand vntill it

it be almost cold, and then dish it with
Bay-leaves.

To sowce a Breast of Veal.

BOne your bzeast, and lay it in faire
water, untill the blood be gone. Then
take it, and dry it, and take all kinde of
sweet hearbes, Nutmeg beaten, Cinamon
beaten, Ginger beaten, but not too fine,
Callender, pared Lemmon, pill cut in fine
pieces: mingle all together, spread your
Meale, and cast it on the inside, and then
rowle it like a collar of Waxone, binde it
close. Let your liquoz boyl, and put in your
Meale. So you may use racks unbound,
and Bzeasts unbound. Let it be scumm'd
very cleane: then put in a fagot of sweet
hearbes, and keep it couered, for that will
make it white: when it is almost boyled,
throw in sliced Nutmeg, large Pease, a lit-
tle Ginger, a Lemmon or two sliced.

To hash a shoulder of Mutton or
a Legge of Lambe.

TAke your meat off the Spit, and hash
it into a Pewter Dish: put in some
Rhenish Wine, Raisins of the Sunne.
F sliced

Sliced Lemmon, raw Oysters : put them all together into a pipkin, and stir them. If you want Oysters, and Raisins, then take two Oysters whole, put them into the meate. If you want Wine, take strong broth, Heriuyce, & Sugar. Throw a few Barberries into the Dish, and serue it on toasts or sippets.

A Legge of Lambe fearst with Hearbes.

Serue it as befoze thewed, with sweet Hearbes, and grated Bzead, Biskit-seedes, a few Coziander-seedes, Lemmon pills minst fine, Putmegge sliced, sliced Dates, a little grosse pepper, Capers, washt cleane: put all together wth six or seven yolks of new-laid Egges, hard roasted, and whole, & put them in your stuffe, and work them with Sugar, Rosewater, and Heriuyce, and the Marrow of a bone or two, Salt, and pepper, put all together into the Skin: Carrawayes and Dzengado are fittest garnish for your Dish.

To smooore Calves feet.

Boyle and blanch them, and lay them in faire water, and Salt, and when they are cold, cut them in the middest, and take out the blacknesse, and put them in a Dish with Sweet Butter, White parsley, Onyons, and tops of time, Currans, large Mace, pepper, with a little Wine, Vinegar. Let all stue together untill they be ready: put in a few Barberries, chopt parsley fine, two or three yolks hard, and minst by themselves, Rose-water, and sugar, and when you serue it, strow it with parsley and hard Egges.

Another way.

Blanch them as befoze, put them in a Dish with faire water and Butter, chop Lettice, and Spinage, with the back of your Knife: and put them in a Dish: let them boyle with large Mace, sliced Lemmon, a few Grapes, or a stewed Cucumber sliced. Let all boyle well together with pepper: straine into a Dish the yolkes of Egges, Verjaye, and Sugar: straine them together when they go to the Table, This boyling will serue for

Peates-fæet, Sheepes, Trotters, or Hogs
fæet: serue them hot at Supper.

To hash Neates-tongues.

Boyle them, and blaunch them, and
slice them in pièces, put them into a
Pipkin with Raisins of the Sunne, large
Mace, Dates sliced, a few blauncht Al-
monds, and Claret-wine, boyle all toge-
ther with halfe a pound of sweet Butter,
Verjuyce and Sugar. Straine a Ladle
full of Liquor, with the yolkes of about
halfe a dozen Egges.

The same with Chestnuts.

Serue your tongue, as befoze: put it in
a Pipkin with blauncht Chest-nuts,
strong broth, a Fagot of Hearbes, large
Mace, washt Cardiffe, a little Pepper, a
few Cloues, and whole Cinamon. Boyle
all together with Butter, season them
with Salt onely, garnish your Dish as
youli it.

Certaine



Certaine Gellies.

Christall Gelly.

Take a knuckle of Meale,
 & a paire or two of Calves-
 feete, take out the fat be-
 twene the Cleafe, wash
 them in two or three warm
 waters, and let them be al night in an ear-
 then pot or panne, in faire water. The
 next day boyle them very tender in faire
 Spring-Water, from a gallon to three
 pintes: then let the liquoz stand until it be
 cold in an earthen Bason, pare away the
 top and bottome, and put to it a little
 Rose-water, season it with double refined
 sugar, then put to it half a dozen spoonfulls
 of Oyle of Cinamon, and as many of Oyl
 of Ginger, and halfe so much Oyle of
 Nutmeg, a graine of Muske tyed in a
 little Lawne: when all this is boyled toge-
 ther,

ther, put it into a Silver or earthen Dish, and so let it stand vntill it be thoroughly cold, and then either serue it in slices, or other wise if you please.

To make Gelly of Pippins, of the colour of Amber.

TAke eight faire pippins, take out the coares, boyle them in a quart of Spring-water, from a quart vnto a pinte: put in a quarter of a pinte of Rose-water, a pound of fine Sugar, and boyle it vnto a mered, vntill it come to the colour of Amber: you may know when it is enough by letting a drop fall on a peece of Glasse, & if it stand it is enough: then let it runne into an earthen or silver Bason vpon a Chafindish of Coales, and while it is warme, fill your Boxes or Printing-moulds with a spone, and let it stand, and when it is cold you may turne it out of your mould, and it will be printed on the vpper side.

To

To make Gelly of Pippins, as orient
red as Rubie.

TAke eight faire pippins, take out the
coares, boyl them in a quart of spring-
water, and a pound of fine Sugar, boyle it
still couered close untill it be red, and in
all other the operations you must doe as
in the Amber coloured Gellies, remem-
bryng alwaies that your Bore oz moulds
be laid in water befoze you vse them thre
oz foure houres, and the Gellie will not
cleaue unto them.

To make white Leach of
Almonds.

TAke halfe a pound of Jordan Al-
monds, lay them in cold water, the
next day blanch them, and beat them in
a Stone Morter, put in some Damaske-
rose water into the beating of them: and
when they be beaten very fine, draw them
thzough a strainer, with a quart of sweet-
milke, from the Colw: set it vpon a Cha-
sing-dish of Coales, with a peece of Glasse,
If 4

glas, a peece of whole Space, one Nutmeg
 quartered, a graine of Muske tyed in a
 faire cloute and hung upon a threed in it:
 And when you see it grow something
 thicke, take it off the fire, and take out
 your whole spices, and let it run thozow
 a strainer, into a broad deep Dish, And
 when it is cold, you may slice it, & so serue
 it in. If you please you may cast some
 of it into colours, as Yellow, Greene,
 Red: your yellow must bee Safron, or
 the blossomes of white Roses: the Greene,
 must be the iuyce of Greene Wheat: and
 your Red you must make with Turnsole:
 thus you may haue Each of foure seuer-
 all colours.

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SECOND

BOOK OF

Which is the fourth the most

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To the Right worshipfull
the Lady Browne, Wife to the
right Worshipfull Sr Iohn Brown,
Knight, health and happinesse.

My most Honourable Lady:



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kind which I publi-
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having under your
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welcome at their
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food) hath now (for their further wel-
fare in the like manner) called out
this Second part, as a second service
to satisfie their more dainty desire:
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Time, Art, and Diligence (the Per-
fecters of each *Faculty*) doe daily de-
vise, may be scene and practised, to
give

The Epistle Dedicatorie.

give all contentment to the curioust
palate. And this I take to be no sin-
full curiosiry, but it is rather a sin to
marre good meate with ill handling;
and so the old proverbe verified; *God
sends Meat, but the Devill Cookes* :
what it is, (*Good Madam*) is altoge-
ther, with the Author, yours, though
he shew it others ; that so the world
may be thankfull to you for good
meate well drest though at their own
cost : And let me lose my credit
with you and the world too, if it de-
ceive their expectation . so as they
cooke it by this booke. To the tryall
whereof I referre them : recommen-
ding it and my selfe, to your Lady-
ships wonted favour, resting in all
humble service

Your Ladyships

JOHN MURRELL.



THE SECOND

Booke of Cookery.

To boyle a Capon larded with Lem-
mons on the French
fashion.



Take a fat young Capon, and
three or foure peeces of a
neck or chine of Mutton, &
put them together in a pot
or Pipkin untill your Ca-
pon bee tender: boyle them with as much
faire water as will couer them, then take
a pinte of the broth out from them, and
put it in another Pipkin: put in six blades
of whole Mace, as many Dates broken
in quarters, and eight lumpes of Mar-
row: then take two Hartichoake bot-
tomes, cut them in square peeces or quar-
ters:

quarters: if you haue no Hartichoakes, then take potatoes, and as much sugar as will sweeten it, boyle them on the fire, vntill the Marrow be boyled, then take the yolkes of five or six Eggs, halfe a pinte of Sacke or Muscadine, wzing in the iuyce of two or three Lemmons, a little Sugar, a little Amber-gréece, a little Rosewater, and Salt, strain them thoro a Canuis strainer, and put them into a pipkin to your Marrow, brew thē together with your Ladle, that they curle not. Garnish the Dish with wet Suckets and p̄serued Barberries, your Sippets must be dyet-bread: then take vp your Capon, and take a p̄serued Lemmon cut in long slices, draw those slices thoro the breast of the Capon thicke, lay the Capon into your garnisht Dish, and pour your broth hot on the top of the Capon: Lay on it Sucket and p̄serued Barberries, scrape on fine Sugar, then serue it hot to the Table.

To boyle Chickens.

Boyle your Chickens in a Skillet or green pipkin, with as much faire water as will couer them, put to two or three whole Peaces, and put into them a good peece

pece of Butter, and a little salt, according to the quantity of your broth, one handfull of pickt Parsley, two or thre sprigs of Time and Winter Sauoye stript, bruisse them together, & put them into your pipkin to the Chickens, and when the Chickens bee almost boyled put in a handfull of Gooseberries or clusters, of Grapes greene, or Lemmon payzed & cut in peeces, or Barberies off the tree or out of the pickle: take any of these fruits, garnish your dish sitting for your Chickens, serue them in vpon hot suppets, lay the Liners & the Gizzards with the fruit on the Chickens, scrape on fine sugar, and serue it hot to the Table.

Another way to boyle Chickens, or a Capon in white-broth.

TAke and boyle in a pot or pipkin, two or thre small Chickens, take two or thre blades of whole Mace, as many quartered Dates, thre or foure lumps of Marrow, a little Salt, a little Sugar, the yolkes of two or thre Egges, a quarter of a pinte of Sacke, straine your Egges, and Sacke thow a Canais Strainer, and put them into the Chickens, brew it with
your

your Lable for curdling: slice a Lemmon rinde, but first taste it, that it be not bitter, if it be, pare it, and garnish your Dish with Lemmons and hard Eggs quartered: then poure the broth upon sippets, & lay in the Chickens, scrape on Sugar, and serue it hot.

Another way to boyle Chickens, for one that is sicke, and to prouoke sleepe.

Put two or thre small Chickens into a green Pipkin, with as much faire water as will couer them, scumme them and put into them the top or bottome of an vnchipt Marchet, two or thre blades of Mace, one handfull of Raisins of the Sun, the stones pickt out, as much sweet Butter as a walnut, parboyl thre or four hard Lettices in Lettice water in a Skillet, cut them in quarters, put them to your Chickens, wzing in the iuyce of a Lemmon, let him drinke the broth, and eat the Lettice with the Chickens: If the Patient be bound in the body, put not in the Butter untill the Chickens be boyled.

Another way to boyle them on Sorrell-
sops, for him that hath a
weake stomacke.

Boyle them in as much faire water as
will couer them, with pickt Parsley
and sweet Butter stopt in their Bellies :
put into the broth, Parsley, Winter-sa-
uozie and Tyme pickt and stript, a blade
or two of Mace ; one handfull of greene
Sorrell, stamp in a wooden Dish, or
stone mortar : put halfe your broth into
the Sorrell from the Chickens, wzing in
the iuyce thoro a Canuas strainer into
a pewter Dish, put in as much Butter as
a walnut, a little Sugar, then set it on a
chafingdish of coales, then take a deep
Dish, slice in some Marchet, couer the
bottom of the dish with them, poure the
other halfe of the broth from your Chick-
ens vpon the Sippets, and lay the Chic-
kens on them, then take your Sorrell
saUCE, & pour it on the Chickens, scrape
on Sugar, and serue it hot to the Table.

To boyle Partridges.

Put two or three Partridges into a pip-
kin with as much water as will couer
them,

them, then take thre or foure blades of
 Pace, one Nutmeg quartered, five or six
 whole Cloues, a peece of sweet Butter,
 two or thre Panchet toasts tossed brown
 soak them in a little Sacke or Musca-
 dine, straine it throzow a Cannas Strai-
 ner with a little of the broth, then put
 them into the Pipkin, to the Partridges,
 boyle your Partridges very softly, often
 turning them untill your broth bee halfe
 boyled away, then put in a little Salt and
 a little sweet Butter: when your broth
 is boyled, garnish your dish with a sliced
 Lemmon, the yolke of an hard Egge minst
 small, then lay on small heapes betweene
 the slices of the Lemmon, then lay your
 Partridges in your garnisht dish vps si-
 pets, and pour your broth hot vpon them,
 lay vpon the bzeast of your Partridge
 round slices of a Lemmon pared, mince
 small, and strew en the yolke of a hard
 Egge: picke all ouer the bzeast of your
 partridges five or six wing-feathers, scrape
 on Sugar, and serue it hot. In like manner
 you may boyle young Pheasants, or young
 Turkies, or Peachickens, or Woodcocks,
 or Qualles, or Larkes, or Sparrowes.

To boyle a Legge of Mutton on the
French fashion.

TAke a faire Legge of Mutton, and a
piece of suet of the kidney cut in long
slices as bigge as ones finger, then thrust
your knife into the flesh of your Legge
down as deep as your finger is long, and
thrust into euery hole a slice of the afoze-
said Kidney Suet, but take heed that one
peece touch not another: boyl your Legge
well, but not too much, then put halfe a
pinte of the broth into a Skillet or pipkin
and put to it thzee or four blades of whole
Mace, halfe a handfull of Currans and
Salt, boyle them vntill the broth be halfe
boyled away: then take it off the fire, and
straight befoze the broth hath done boy-
ling, put in a peece of sweet Butter, a
good handfull of French Capers, and a
Lemmon cut in square peeces like Dice,
with the rinde on, and a little Sacke, and
the yolks of two hard Egges minst. Lay
your Legge of Mutton with the fairest
side vppward vpon sippets within your gar-
nished dish: hauing all these things in rea-
diness to put into your aforesaid broth
when it comes boyling off the fire, then
poure

poure it on your Legge of Mutton hot, so
scrape on Sugar, and serue it hot to the
Table.

To farce a Legge of Mutton.

Cut out all the flesh at the Butte end,
from a faire Legge of Mutton, but
take heed you cut not the uttermost skin,
mince the flesh smal that you haue cut out
euen as it were for pies, the mince among
your meate foure pound of dubbing suet,
so you may make of it five or sixe small
pies, and yet there may be left enough to
fill your Legge againe, but befoze you
put it into your Pies, season it with a
little white Salt, and a little Sugar,
Cloues, Mace, and Nutmegges: three or
foure spoonefulls of Rose-water, halfe an
handfull of Carraway-seed, couered with
Sugar, two pound of Currans, one of
Raisins of the Sun without their stones,
five Dates minist, stirre all these betwixt
your hands and fill your Pies, bake
them in a moderate Ouen, for they will
endure no great heat, and will be baked
in an houre; then take the rest of the meat
that is left, and worke it with an Egge,
and put it into your Legge of Mutton,
where

where your meate came out. This lets you vnderſtād, you muſt leaue out of your Pies as much as will fill your Legge of Mutton, then prick vp your Legge with a pizicke at the end where you put your meat in: then ſet it in an Oven in an ear, then panne or Diſh, or if you pleaſe you may put it on the ſpit and roaſt it: if you doe ſo, then ſet a diſh vnder it and ſanethe gravy, and if you take the thickeſt of the gravy that is in the bottome of the Diſh, put a little White-Wine, and Vinegar, a few Barberries, and the yolke of an hard Egge miſt: if you haue no Barberries, then take Capers; lay your Legge on ſippets, and garniſh your Diſh with ſliced Lemmons & Barberries, or Capers, pour your ſawce hot on, and ſcrape on Sugar, &c.

To farce a Legge of Lambe.

Cut out all the meate, as befoze in the Mutton, and mince it with halfe a pound of beefe Suet very ſmall, then take two handfulls of Parsley picked cleane, halfe a handfull of Winter-Sauoy and Thyme picked very cleane, and mince them very ſmall: then ſeaſon your afozeſaid

Lambe with halfe the hearbes, and a little Cloves and Mace, a little Sugar and white Salt, a little Salt will be enough: then put in a handfull of Carrans, and worke it vp with an Egge: then put half your meat into your Legg of Lambe, and prick vp the end with a prick, and worke the rest of your meate into little round cakes, as broad as a Shilling: put your Leg of Lambe into the pot, with as much Mutton broth as will couer it, if you haue it not, then take faire water, and put in a little Cloves and Mace, & the other halfe of the Hearbes, and the meat that you did make in little cakes, and let it boyle with often turning it round, untill it be boyled vnto a pinte: then put in thzee or foure spoonefuls of Vinegar, and then take vp your Legge of Lambe, and put it into a boyled meat Dish vpon sippets: and pour your broth and your round peeces of the meat on the top of the Lamb: then scrape on fine Sugar, & serue it hot to the table.

To stew Trouts.

Put thzee or four Trouts in a pewter dish, and a quarter of a pinte of white Wine,

Wine, or of Sacke, with a peece of swæt Butter, as bigge as an Egge, a little whole Mace, a handfull of Parsley, a little Sauoy and Tyme, mince all together, and put them into the Trouts: if you haue no Wine, take faire water, and one spoonfull of Vinegar, and a little Sugar, and let these stew a quarter of an houre, then mince the yolk of an hard Eg, and strewe your Trouts with it, poure the broth and Hearbes all ouer them, scrape on fine Sugar, and serue it hot to the Table.

To make a farst Pudding.

Mince Mutton, Veale, or Lambe, with beefe Suet, a handfull of Parsley, a little Winter-Sauoy and Tyme: season your meate with a little Cloues and Mace, Salt and Sugar, worke it by like birds or little bals, or like Lemmons, put them in a pewter dish, put to them a little Mutton or fresh Beefe broth, as much as will couer them, put into the broth a little Mace, Winter-Sauoy, Parsley and Tyme, chzed small together: it must bee put in when the broth is halfe stewed, and so it will make it green.

Garnish your dish with a sliced Lemmon
oz Barberries: Lay Sippets about your
Dish, and lay your Birds oz Bales on the
sippets, then put a spoonefull of Sugar, &
two of Vinegar: poure your broth on
them, scrape on fine Sugar, and serue it in
to the Table hot.

To boyle a Pike.

Turne a Pike round with his taile to
his mouth, couer it with fayze water
in a panne oz in a kettle, and with it also
cast in a good handfull of white Salt, a
handfull of Rosemary, Time, sweet Mar-
joram and Winter-Sauoy: when your
water boyles put in your Pike, and make
it boyle vntill it swimme, and then it is
boyled enough: then take a little White-
Wine and Meriuyce, about the quantity
of half a pinte, a few Pzunes, a little large
Mace Sugar, Currans, sweet Butter, as
much as an Egge: Let all these boyle to-
gether vntill your Currans be soft: then
take vp your Pike and lay it vpon sippets
& if you will you may take off the scales,
but the best is to let them alone: Lay all
ouer your Pike parboyled Parsley, and
pickled Barberries, then take the yolkes

of

of two new-layd Egges, straine them with a little White Wine or Versuyce, and put them into your broth vpon the Pike, scrape on fine Sugar, and serue it hot to the Table.

To farce a Legge of Mutton on the French fashion.

Cut out all the meate of a faire Legge of Mutton, at the butte end, mince it with halfe a pound of Beefe-suet, take a handfull of Parsley, six sprigges of Winter-Sauoy, and as many of Thyme, mince all together very small, and put it into your meate: then season your meat with Cloues, Pace, Salt, Sugar, and a handfull of Currans: worke vp your meate and Hearbes with a couple of Egges, and put it into the skinne of the Legge of Mutton where you cut it out: prick it vp close with a long pike, then take the rest of your meate, and work one halfe of it into little cakes, as broad as a shilling, let the other halfe be in little crums like minst meat: then couer your Legge of Mutton in faire water, in a Pot or Pipkin, and put your round peeces of meat, and all your loose meat in, then take
fire

five blades of whole Mace, five Dates
 quartered, a handfull of French Capers,
 halfe a handfull of Currans, and two
 spoonfulls of sugar, a little beaten Cloues
 and Mace; boyle all these together softly,
 ouer a moderate fire, oftentimes turning
 your Mutton that it burne neither to the
 pots side nor bottome, and when it is boy-
 led to the quantity of a pinte and a halfe,
 then garnish your Dish with Capers and
 a sliced Lemmon, then mince the yolke of
 an Egge as small as Dice, you must take
 the Lemmon rinde and all, but if it be bit-
 ter, it will marre the taste of the meate,
 therefore pare off the yelow outside: then
 lay your Legge of Mutton in Sippets on
 your Garnisht Dish, and put into your
 broth a little Sacke or Mascadine, or
 White Wine: if you haue none of all
 these, then take a little Vinegar and Su-
 gar, the quantity of the fourth part of a
 pinte, poure your broth on the toppe of
 your Legge of Mutton, then cast on it
 your aforesaid minst Lemmon & yolks of
 Egges, hauing them ready against your
 Mutton be boyled, then scrape on Sugar,
 and serue it in hot: you may lay about it
 and vpon it garnishing of past-paste, if you
 haue

haue it not ready, then a Lemmon will serue as well.

To boyle a Carpe or a Breame.

Couer your Carpe or Breame with faire water, in a Skillet or pan vpon the fire, put in a handfull of white Salt, a handfull of Rosemary, Tyme and swæte Marjoram, put in a pinte of White wine Vinegar, or a quart of White wine or Claret, and make it boyle: then take a faire Carpe or Breame quicke, take out the guts, and wash your filth cleane, tie it vp close in a cloth, that the scales fall not off with boyling: then put it into the boyling liquoz, let it boyle vntill it swimme, then take a pinte of Claret Wine, and foure races of the whitest Ginger sliced, five blades of whole Pace, a good peece of swæt Butter, and a handfull of Sugar, let it boyl vntill it taste of the spices: then take vp your Carpe, or your Breame, and lay it vpo sippets in a Dish broad enough for your fish, and put into your Wine and spices another peece of swæt Butter, when it hath done boyling, (for then it will not be so slyte,) then powze it on the toppe of your fish, then strew on good store
of

of beaten Ginger vpon the Fish, being so
bopled as is before shewed: scrape on fine
Sugar, and serue it hot: but in any wise
take heed you bzeak not the scales of your
Fish.

To boyle a wild-Duck, Widgin, or
a Teale, on the French fashion.

Dresse your Fowle, trusse vp the
Legges vpon the backe, put it vpon
a Spit, with a quick fire, half roast it, and
set a dish vnder it to saue the grauy, baste
it once with sweet Butter, but no oftner:
when you thinke it halfe roasted, take it
vp and lay it in the Dish wherein you sa-
ued the grauy, launch it downe the bzeast
with your knisse, and cut vp the wings
broad like a Shoulder of Mutton: then
take a handfull of Parsley, five or sixe
spziggess of sauozy, and as much Time,
and a handfull of Raisins of the Sunne
without their kernels or stones, mince all
together small, then put your Ducke or
other fowle afoze named into a Pipkin,
with as much as halfe a pinte of strong
Mutton bzoth, or fresh Beefe bzoth: put in
a quarter of a pinte of Sacke or White-
wine, then put in halfe your Hearbes, and
Raisins

Raisins and grauy of your Ducke into the Pipkin vnto your Ducke, put in six blades of whole Mace, a little Sugar, a graine or two of Salt, let your Ducke boyle, oft turning it, untill it be halfe boyled away: in the meane while, take the other halfe of the Hearbes, and Raisins, mingle them with the white of an Egge, and fry them with a little suet in a pan, in round Cakes like Figges, frye them thoroowly and they will be green, but burn them not. Then dish vp your Duck vpon Sippets, and powze your broth vpon the toppe, & lay on your round Sippets vpon the breast of your Duck, scrape on Sugar, and serue it hot to the Table.

Another way to boyle small
Carpes or Breames.

SCrape your Fish, and put it in a skillet
or Pipkin, and halfe a Pint of faire
water and as much White wine, take the
milches and refuse of your Fish, wash the
cleane, and put them again into your fish:
then put in five or six blades of whole
Mace, a handful of Parsley clean pickt, a
little Sauoy, and as much Lime stript, a
good

good peece of sweet Butter, a little Sugar: put all these into your fish, and let it boyle vntill it be halfe boyled away, then put in a handfull of Gooseberries or Grapes in clusters, or if you haue neither of both, the take Barberries, or a sliced Lemmon, and straine the yolkes of three Eggs with a little Vinegar or White-wine, put it into your broth to thicken it: then Dish vp your fish with any garnishing that you haue, and lay in your fish, and powre the broth vpon it, scrape on Sugar, and serue it hot to the Table.

Another way to boyle a Legge of Mutton or Lambe.

Cut a peece of Kidney suet in square peeces of the bignesse and length of your finger, & then thrust your knife into six or seuen places of the meat, and put your peeces into the holes: boyle your Mutton or Lambe, often turning it, but take heed you ouerboyle it not: then boyle a good handfull of Parsley tender, mince it small with your knife, then warme a quarter of a pinte of white-Wine Vinegar with a Chafindish of Coales, with a peece of sweet Butter as bigge as an Egge,

Egge, and put in a few clusters of Barberries, boyled or pickled: then Dish up your meat upon sippets, poure this sauce vpon it, and serue it hot.

To boyle Eeles.

Fley and wash your Eeles, and cut them in peeces about a handfull long, couer them in a pot or Pipkin with water, put to them a little Pepper, and Mace beaten, and sixe Onyons in thin slices, a little grated bread, three or foure spoonfulls of Ale-yeast, a good peece of sweet Butter, a handfull of Parsley, a little Winter-Sauoy, and as much Tyme, shred them small, and put them in, and boyle them moderately halfe an houre: as soone as they beginne to boyle, put in a handfull of Currans well washt and pickt, and when it is boyled, put in a little Vinegar or Meriuyce, and another peece of sweet Butter, and a little Salt; then lay them vpon sippets, and serue them hot to the Table.

To boyle a Rabbet.

Fley and wash your Rabbet, slit the hinder legs on both sides of the back-bone,

bone, turne them forward and trusse it, prick them close to the body of the Rabbit, and set the head right vp, with a prick right downe in the neck, then put it into a pot or Skillet, that you may turne it in and couer it with faire water, and make it to boyle: then season it with a little whole Pease, sweet Butter and Salt, and a few Currans, a handfull of Parsley, a little Winter Sauoy and Lime, bruised with the back of a Ladle: then scrape a raw Carret, then take the yolkes of two hard Egges, a toast of manchet, straine it with a little Verjuice thoro a strainer, and put all these into it, both to season it and to thicken it, then let it boyle leisurely with often turning it, vntill your broth be halfe boyled away: then put in a little sweet Butter, a little Sugar, and a little more Verjuice, and then dish it vpon sippets, and powre your broth vpon it, scrape on Sugar and serue it hot to the Table.

To boyle Lamprels.

VVash your Lamprels, but take not out the Guts, cut them in peeces about an inch long, & put into the pot or posnet twice so much water as will
couer

couer them, season it with Pepper and Salt, thicken it with a few Onyons, & a little grated bread, and a little Ale-yeast, then shred a handfull of Parsley, a little winter-Sauory and Tyme small, let all boyle untill the broth be half boyled away: then put in a good peece of sweet butter, & let them boyle a little moze, then serue it either in dishes or in pozengers.

To boyle a Necke, or a Loine, or a Chine of Mutton, or to boyle a Necke, or Legge, a Fillet, or a Knuckle of Veale, or to boyle a Legge, or Loine of Lambe,

Cut any of these meates in so big peeces as that two or thre of them may serue in a Dish, and put them into a Pot, with so much water as will couer them: If you haue one necke of Mutton or Veale, then you may take two handfulls of Parsley, and ten sprigs of Winter-Sauory, & as much of Tyme: then put into these Herbs twelue reasonable great Onyons, but if they be small, then take the moze, grate in halfe a penny loafe, put into
th
these

these an ounce of Cloues and Mace, two
or three cornes of Pepper, all your spices
being beaten small, put in the quantity
of one ounce of Sugar, and six spoone-
fulls of Ale-yeast, and a little Salt: put all
these into your meate when it begins to
boyle: then let it boyle moderately untill
it be halfe boyled away, often stirring it
that it burne not, then put in five or six
spoonfulls of Vinegar: then you may
Dish it in as many Dishes as you see fit-
ting, according to the occasions: serue it in
to the boord hot.

To stew Smelts or Flounders.

Put your Smelts or Flounders in a
deep dish, put to them a quarter of a
pinte of Vinegar or white-wine, as much
Butter as two Egges, put in a little
great Pepper, a handfull of Parsley, six
sprigs of Winter-Sauoy and as much
of Tyme, shred them, & mince them small
in the yolkes of two hard Egges: put
in all these when you put in your fish, and
let them stew, now & then turning them
and your fish, and when you see them
stewed, dish them vpon sippets, and lay on
them

them bunches of pickled barberries, scrape on Sugar, & serue them hot to the table.

To boyle Pigeons on the French fashion.

TRusse your Pigeons ready to be boyled, coner them with water, take two oz thzæ blades of whole Mace, a handfull of French Capers, a few Raisins of the Sunne, thzed small thzee oz foure Dates, broken into quarters, a good pcece of sweet Butter, and a little Sugar, let them boyl halfe away, then put in the yolk of a hard Eg minst, a little sweet Butter, thzee oz foure spoonfulls of Vinegar, as your taste shall direct you, moze oz lesse: garnish your dish with some of your aforesaid Egges, and take out some of your Capers out of your broth, lay them vpon sippets, scrape on Sugar, & serue them hot to the Table.

Another way to boyle a Pike.

TAke out the riuet out of your Pike, and wash it, and cut it in peeces all of a length, thzee peeces are enough, then take the middle peece and slit it down the
H 2
backe

back into two péeses, then coner it in the pan oz Kettle with fair water, and boyl it with a handfull of white Salt and sweet Hearbs, but put not in your fish until the water boyl, and then let it swimme befoze you take it vp, for it is not enough til the: then take it vp, & lay it vpon appets with the head and taile, and cut ends both together in the middle of the Dish, then lay your middle péeses on each side one, with the scales vpward: if it be a smal Pike you may take off the scales: but if it be a great one, then let them alone, for they keepe your fish very white: boyl a good handfull of Parsley tender, and mince it fine, & put it into a Pipkin with a quarter of a pinte of Vinegar, and as much sweet Butter as an Egge, eight oz nine clasters of Par-boyled Warberies, a little Sugar to take away the sharpnesse of your vinegar, poure it vpon your dish of fish hot, but let it not boyle: scrape on Sugar, &c. You may garnish this dish with boyled Parsley, Warberies, and mince also the yolke of an Egge and strew on it.

To boyle Olives of Veale.

Cut a fillet of Veale in thin slices, as broad as your hand, and then beate them with the backe of your chopping knife, then take two handfulls of Parsley, and halfe a handfull of Rosemary and Tyme, picke them and shred them small, put to them a handfull of Currans, the yolks of two or thre hard Egges minst, a little Sugar: work all these with a raw Egge: season your peeces of Veale with Mace, Pepper, Ginger, and Salt: then put your farcing hearbes vpon your thin peeces of Veale, and rowle them vp as big as an Egge, and prick them with a small pizke, and keepe them close, then couer them in a Pipkin with faire water, with a handfull of French Capers, and a handfull of Currans: and the other half of your hearbs: vnderstand that you must put but half your hearbs to your Olines: then put in a little Pepper, Mace beaten, a little Sugar: boyl all these together, with often turning them that they burn not, and put in a good peece of sweet Butter, Vinegar, and Sugar: dish it vpon sippets and serue it to the Table.

To boyle a Mullet, or a Pike
with Oysters.

TAke a faire Mullet or Pike, trusse it round, and set it on a kettle of water, and throw into it a handfull of Salt, and a handfull of sweet Hearbes, and make your water boyle: then tye your Mullet or Pike in a faire cloth, and put it into your boyling liquour, and put it in a pinte of White-wine Vinegar, and let your fish boyle leisurely untill it swimme: take the riuet and a pinte of great oysters, and as much Vinegar as their graup, thre or foure blades of Pace, a little grosse Pepper: boyle all these in a Pipkin by themselves, untill your Oysters be boyled, then straine the yolkes of two or thre Egges with halfe a pinte of Sacke, or White-wine, put in a little Sugar, and another pce of Butter, then put in your Wine and Egges: then dish vp your fish vpon sippets and powze your broth vpon it: scrape on fine Sugar, and serue it hot, &c. With this broth you may stew a Capon, but the you must take roasted Ches-nuts, being roasted very tender, but not burnt, and steep them in Sacke or Claret-wine,

and

& put them into your Oysters : then dish
up your Capon vpon sippets, and your
broth vpon it : scrape on Sugar, and serue
it in hot to the Table.

To boyle a tame Ducke.

Couer your Ducke with faire water
in a Pipkin, put in fve or six blades
of Mace, a handful of Raisins of the Sun,
fve or six sliced Onyons, a good peece of
sweet Butter : when your Ducke is half
boyled, put in three or four peeces of Mar-
row, let them boyle vntill your broth bee
half boyled away, then put in a little Vine-
gar : garnish your Dish with parboyled
Onyons, and Raisins of the Sunne. Lay
your Duck vpon sippets in your garnished
Dish, and poure your broth and Onyons
vpon the toppe of your Duck : scrape on
Sugar and serue it hot to the Table.

To boyle a rasnar of Mutton, or of
cold Lambe,

Slice cold Mutton or Lamb into thin
slices, and put it into a pewter or ear-
then Dish, and put to it halfe a pinte of

Claret-Wine, a blade or two of Mace, a Nutmeg sliced in round slices, and a little Sugar, a little Butter: Stew your Mutton vntill it be thorow hot, and lay your rash: er vpon sippets.

To boyle a Knuckle of Veale, or a necke of Mutton.

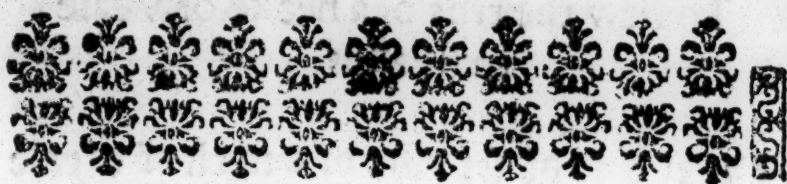
Cut your Knuckle or neck into peeces, boyle it in a gallon of faire water, put in seuen or eight blades of Mace, as many peeces of whole Cinamon & Nutmegs, ten whole Cloues, a pound of Raisins of the Sunne, the stones pickt out, a pound of Currans, half a pound of French Barley cleane washt, put in all this after that your meat beginneth to seeth, and is scummed. If you boyle a knuckle of veale then you were best, if you haue it, to boyle a Marrow-bone with it: but if you boyl a necke of Mutton you need not: boyle all this vntill it come to a pottle, then put in Salt by discretio, as your taste shall direct you, put in halfe a pinte of Claret-Wine, and if it be not sweet enough, you may put in Sugar: sippet it, and serue it, &c.

To

To stew the ribs of a necke of Veale
in steakes.

Put five or six ribs of a neck of Veale
into a pewter Dish, pricke into euery
rib two or thre Clones, put to it halfe a
pinte of Mutton or Beefe broth, foure or
five blades of whole Mace, half a handfull
of Currans, thre or foure Dates broke
in quarters, a little Saffron tide vp in
a cloth, a peece of sweet Butter as big as
an Egge: stew these halfe away, close co-
uered, turning them often: then put in a
little Merseyce, and lay your steaks vpon
sippets, powze your broth on them, scrape
on Sugar, and serue them hot to the table.

Bakte



Bakte Meates, and Kick- shawes.

To make a grand Sallet.



DAke buds of al kind of good
Herbs and a handfull of
French Capers, seven or
eight Dates cut in long
slices, a handfull of Raisins
of the Sun, the Stones be-
ing pickt out, a handfull of Almonds
blancht, a handfull of Currans, five or six
figs sliced, a preserved Orange cut in si-
ces: mingle al these together with a hand-
full of Sugar, then take a faire Dish fit
for a shoulder of Mutton, set a standard of
paste in the midst of it, put your aforesaid
Sallet about this standard, set vpon your
Sallet foure half Lemmons, with the flat
ends downward, right ouer against one a-
nother, halfe way betwixt your standard,
and

and the dishes side, prick in every one of these Lemmons a branch of Rosemary, and hang vpon the Rosemary preserved Cherries, or Cherries fresh from the tree: set foure halfe Egges, being roasted hard, betwæne your Lemmons, the flat ends downward, prick vpon your Egges sliced Dates and Almonds: then you may lay another garnish betwæne the bzim of the Dish and the Sallet, of quarters of hard Eggs and round slices of Lemmons: then you may garnish vp the bzim of the Dish with a preserved Ozenge, in long slices, & betwixt euery slice of ozenge, a little heap of French Capers. If you haue not a standard to serue in: then take halfe a Lemon, and a faire branch of Rosemary.

To sowce a Pigge.

Cut off the head of a fair large Pig, and rowle him vp in smal collars like Bazone: boyle it in a kettle of faire water, twice so much as will couer him, put in a handfull of swæt hearbes, and a handfull of white Salt, seauen or eight blades of whole Mace, two or three Nutmegs cut in quarters, three or foure races of Ginger

Ginger sliced, halfe a plate of white-wine
 Vinegar or more: let these boyle vntill
 your Pigge be very tender, as you may
 easily know by your owne discretton:
 then take your Pig vp with a scammer,
 and lay it vpon a plate vntill it be cold,
 then boyle your broth again vntil it come
 to a Gelly, strain it thzough a Gelly bag
 into a dish, then take your collars of Pig
 and pare off the top and the bottome, but
 ridge them as you doe Bzawne, and cut
 off the skinne round about: set thzee of
 them in a dish fitting for them, but let not
 the one peece touch the other, then put
 your Gelly warm vpon them, even vntil
 they be couered, and so let them stand vn-
 till they be cold, this dish may well re-
 turne to the Table thzee or foure times:
 the garnishing may be thereunto what
 you thinke fit or what you haue ready.

To make Pufpaste.

Take a quart of floure, a pound and a
 halfe of sweet Butter, worke halfe a
 pound of the Butter into the floure dyte,
 betwixt your hands: then bzeake into the
 floure foure Egges, and as much faire
 water as will wet it, to make it reasona-
 ble

ble light paste, then worke it into a peece of a foot long, strew a little floure on the table, that it hang not so, then take it by the end, and beat it wel about the board untill it stretch long, and then double it, and taking both ends in your hand, beate it again, and doe so five or six times, then worke it by and rowl it abroad, and then take the other pound of Butter, and cut it in thin slices, & spzed it all over the one halfe of your Paste, with your thumbe, then turne the other halfe over your buttered side, and turne in the sides round about vnderneath, then crush it downe with a Rolling-pin, and so worke it five or six times with your Butter, then you may rowle it broad, & cut it in foure quarters, and if it be not thin enough rowle it thinner in round peeces about the thickness of your little finger: then take a Dish as broad as your peece of Paste, & strew on a little floure on the dish, then lay on one peece of paste, & you may put into it peeces of Parrow & Hartichoak bottomes or Potato, or Cringus roots: but you must rowl your lampes of Parrow in the polkes of raw Eggs, and season them with Cinamon, Sugar, Ginger, & a very little Salt:

Salt: lay this vpon your Paffe, then lay your other sheet vpon that dish, and close it round about the bzim of your dish with your thumbe: then cut off your round with a Knife close by the bzim of the dish, then you may cut it crosse the bzim of the dish like virginall keyes, and turne them crosse ouer one another: then bake them in an Duen, as hot as for small Pyes. In this manner you may make Florentines of Rice, with yolkes of Egges, boyled with Cream: Boyle the yolkes of sixe Egges with halfe a pinte of Cream, keep it with very much stirring, that it burne not, and it will turne thicke, like Curds, but it will be pellow: then you may season it with Sugar, Cinamon, and a little Nutmeg, thzee or foure sliced Dates, put into it thzee or foure peeces of Almond paste, fve or sixe lumps of Marrow. Stirre them vp together, and put them into the Florentine, then bake it in an Duen, as hot as for Pies. If you haue Rice, boyle it tender in Milke, and a blade or two of Pace, boyle it vntill the Milke be boyled away, then season it with a little Nutmeg, Cinamon, and Sugar, two or thzee raw Egges, a little Salt, a little Rose-water,

water, a handfull of Currans, thzee or
foure sliced Dates : you may put this in
your dish, betwixt two sheets of puff past,
and bake it as befoze. If you haue none of
these, then you may take quarters of Pip-
pins, or Peares, the coares taken out, and
boyled tender in Claret Wine, then put
them into the Paste, or for want of these,
you may take Gooseberries, Cherries, or
Damsons, or Apricockes, without the
stones, or Bunes: when you see your past
rise vp white in the Ouen, and begin to
turne yelow, then take it forth and wash
it with Rose, water and Butter, scrape on
fine sugar, and set it into the Ouen again,
about a quarter of an houre : then draw it
forth, and serue it in.

To roast a Legge of Mutton, or a
Cowes Udder.

Thrust your knife into the Legge of
Mutton, at the butte end, the length
of your finger, then take a peece of Kid-
ney suet, and cut it in long slices & thrust
into euery hole of the Legge one of those
peecees : prick on the outside whole
Cloaues: then roast your Legge tender,
take a hard Lettice, a handfull of Parsley,
and

and boyle them tender, then beate them with the back of your Chopping-knife a crosse, vntill they be as soft as the pulp of an apple: then take a peece of sweet Butter as bigge as an Egge, and a quarter of a pinte of Vinegar, and a spoonefull of powder, Sugar: heat this vpon the fire, and serue it in vnto the Table hot, with your meate. Though this be excellent sauce, yet if you like it not, then you may make a Gallantine thus, Take a little Claret, Wine, and a peece of sweet Butter, grated bread, a little beaten Cinamon, and Ginger, a little Sugar, two or three cloues, a branch of Rosemary: set all these on the fire vntill they boyle, and then put it in to the Legge, or Alder, and serue it hot to the Table.

To make an Olive Pie to be eaten hot.

Cut the flesh of a Legge of Meal into slices, as broad as your hand, & beat it a crosse with the backe of a chopping-knife: then take two handfuls of Parsly, seven or eight sprigs of Winter-Sauory, as many of Tyme: strip these small, and let there be no stalkes in them, then shred them

them and put vnto them the yolkes of
three or foure hard Egges minct small:
season your meate with Ginger, Nutmeg,
Salt, and Sugar: put to your Hearbes a
little Sugar, and a handfull of Currans:
lay your Hearbes vpon your slices of
Meale beaten and seasoned: then rowle
euery peece into an Dine of the bignesse
of an Egge, and lay them into a Coffin fit
for your meate, and strew on them the rest
of your Hearbes, and a few Currans, three
or foure sliced Dates, three or foure blades
of whole Mace, a little Sugar, put in halfe
a pound of Sweet Butter, cut in slices, close
vp the Pie, and bake it in an Ouen, as hot
as for Manchet: halfe an houre befoze you
serue it to the boord, put in a little White
wine or Vinegar, wash ouer your Pie
with a little Rose-water and Butter, and
strew vpon it hard Sugar and floure bea-
ten together: if any place grow presently
drie, wet it againe with Rose-water and
Butter, and set it into the Ouen againe,
and within a quarter of an houre it will be
crisp like yce: then draw it forth, and serue
it hot to the Table.

To roast a shoulder of Mutton to serve for
either Dinner, or Supper.

Roast it with a quick fire that the fat
may drop away, and when you thinke
it halfe roasted, set a Dish vnder it, and
slash it with a Knife a crosse, as you doe
Porke, but you must cut it downe to the
bone on both the sides, let all the grauy run
into the dish, baste it no more after you
haue cut it, put vnto the grauy halfe a
pinte of White wine Vinegar, a handfull
of French Capers, a dozen Raisins of the
sun, the stones being pickt out, five or sixe
Dates broken in quarters, five or sixe
Limes sliced, five or sixe blades of Mace, a
handfull of powder Sugar, Stew all these
vntill they be halfe stewed away: then dish
your Shoulder, and powze this sauce on
the toppe of the meate, throw on Salt, and
serue it hot to the Table.

To bake a Chicken Pie to be
eaten hot.

Take foure or five Chickens fit to be
bake, season them with Nutmeg,
Pepper, Salt, and Sugar, put them
into

into a fit Coffin: then season seven or eight lumpes of Marrow, with Nutmeg, Sinnamon, Salt and Sugar, roble it in yolkes of hard Egges, it will keepe them from dissolving: lay your Marrow vpon the Chickens, and the yolkes of three or foure hard Egges broken in quarters, five or six blades of whole Mace, as many quartered Dates, a little Sugar, halfe a pound of sweet Butter: close vp your Pie, and set it in an Ouen as hot as for Manchet, and in one houre it will be bakte, draw it forth, and wash it with Rosewater and Butter, and strew on floure, and Sugar, beaten together, and set it againe into the Ouen a quarter of an houre, it will be like yce: then draw it forth, and put in a little Sacke, or Muscadine, and so serue it hot to the Table.

To roast a Neates Tongue to be eaten hot.

Boyle a faire Neates Tongue tender, blanch it and lard it on one side, prick in some Cloues: then cut out the meate at the great end, and mince it with a little dubbing suet, as much as an Egge, then season it with a little Nutmeg, and Mace,
 32 and

and Sugar, three or foure Dates minct, a handfull of Currans, halfe a preserved Orange minct small, about halfe a graine of Muske : worke vp your meate with the yolkes of two raw Egges, and stuffe it hard into the Tongue : then pinne ouer the end a peece of a Caule of Meale, or a skinnie peece of Beefe suet, then put it on a small spit, thow both ends, set a Dish vnder the meate to saue the graine, baste it with sweete Butter, and put to the graine a little Sacke, or Muscadine and the yolke of an hard Egge minct, and the coare of a Lemmon minct : When your Neates Tongue is roasted, take it vp, and put it in a dish fitting for it, and put a little Sugar into the sauce, and powre it all over the Tongue, and serue it hot to the Table.

To bake a Neates Tongue to bee eaten hot.

Boyle a faire Neates Tongue tender : season it as you read before in the roasted tongue : then lay in the tongue into a Coffin, made of the same fashion. Lay on it five or sixe blades of whole Mace, three or foure quartered Dates, a little Orange cut into slices, the coare of a Lemmon sliced

sliced, halfe a pound of sweet Butter, a little Sugar, close vp your Pye, and put it into an Ouen, as hot as for Marchet: if you see it colour too fast, then take downe the Ouen lid: but if too slow, then lay a few coales in the Ovens mouth, in an houre and halfe it will be bakte: then take a little Sacke or Muscadine, and the iuyce of a Lemmon, halfe a graine of Muske, a little Sugar, the yolkes of two or three raw Egges, a little sweet Butter: set this on a chafindish of coales, and stirre it, that the Egges curdle not, untill the Butter be melted, then draw it out, and cut it vp, and put in your candle, scrape on Sugar, and serue it hot to the Table.

To roast a Pigge with a pudding
in his belly.

Flee a fat Pigge, and trusse his head backward, looking ouer his backe, lay him in a very faire Dish, for soyling: then temper as much stufte for a Pudding, as you thinke will fill his belly, you must temper your pudding with grated bread, halfe a pound of dubbing suet minct, a handfull of Currans, foure or five Dates minct, Cloanes, Pace, Nutmegs, and Ginger beaten

beaten, of each alike, and a little Sugar, and a very little Salt, you must wet your pudding with two Egges, and a little Rosewater and sweete Cream, as much as will wet your pudding so thicke, as that if you lay it vpon a Trencher, it will not runne abroad : then put it into the belly of the Pigge, and prick vpon the belly close, spit it, and roast it : and when it is almost roasted, wyng vpon it the iuyce of a Lemmon : and when you are ready to take it vp, take the yolkes of foure or fve new-laid Egges, a handfull of feathers, wash the Pigge with the yolkes of Egges, and while you are a washing the Pigge, let some other body bzead it after you, before the Egges be hard : mingle amongst your bzead a little Ginger, Pepper, and Nutmeg : let your sauce be Vinegar, Butter, and Sugar, and the yolke of a hard Egge minct : so serue it in vpon your sauce hot to the Table.

To bake a Pigge to be
eaten hot.

Fley a small fat Pigge, cut it in quarters or in smaller peeces, season it with Pepper, Ginger, and Salt : lay it into a
fit

fit Coffin, strip and mince small a handfull of Parsley, five sprigs of Winter-Savorie, strew it on the Meat in the Pie, and strew upon that the yolkes of three or foure hard Egges minst, and lay upon them five or six blades of Mace, a handfull of clust-ers of Barberries, a handfull of Currans well washt and pickt, a little Sugar, halfe a pound of sweet Butter, or more: close your Pye, and set it in an Oven, as hot as for Panchet: and in two houres it will be Bakte: then draw it forth and put in halfe a pinte of Vinegar, and Sugar, being warmed upon the fire, poure it all over the meat, and put on the Pie-lid againe: scrape on sugar, and serue it hot to the Table.

Another way to roast a Legge
of Mutton.

LArde a faire large Legge of Mutton, a finger deepe with the Kidney suet, cut long-wise like ones finger: picke in some Cloues, and roast it with a quicke fire: when you thinke it halfe roasted, cut off some of the vnder side, of the flesh end, into thinne slices: then take halfe a pinte of great Oysters, and the graine of them,

thre or foure blades of whole Mace, a peece of swete Butter, as big as an Egge, a quarter of a pinte of Vinegar, a spoonfull of Sugar: put all these into your slices of Mutton, which you cut off the Legge, and strew them together in a Pipkin vntill the liquoz be halfe consumed: then dish vp your Mutton being very wel roasted, and powze the sauce vpon the top of it: strew Salt about it, and serue it in hot to the Table.

To bake a steake Pie of the ribs
of Mutton, to be
eaten hot.

✓ **C**ut a necke of Mutton betwixt euery Ribbe, beate euery ribbe with a Cleuer flatlings, it will make the Mutton to eate thort: then season it with Pepper and Salt, and put it in a Coffin, lay on thre or foure blades of whole Mace, halfe a pound of swete Butter, close vp your Pie, and set it into an Ouen, as hot as for Manchet, in two houres it will be bakte: but in the meane time boyle a good handfull of good Parsley very tender, beate it as soft as the pulpe of an Apple, put in a quarter of a pinte of Vinegar, and as much

much White wine or Sack, but White wine is the better, a little swēte Butter, two spoonefuls of Sugar, put your Parsley into this liquor, heate it but warme: then you may cut vp your Pie, and powze this sawce all over the steakes: shake it well vpon your peece, to make the sawce and the gravy mingle together: then lay on your lidd againe, scrape on fine Sugar, and serue it hot to the Table.

To roast a Neck of Mutton.

Cut away the scragge end of a large Neck of Mutton, and put a couple of pricks thow the best end, roast it with a quicke fire, but scorch it not, baste it with swēte Butter, then wzing in the iuyce of halfe a Lemmod: when it is halfe roasted, saue the graine in a Dish, being put vnder the meate for the same purpose, and then baste it againe with swēte Butter, and wzing in the iuyce of the other halfe of the Lemmon: bread it with a little Mached mingled with beaten Nutmeg & Cloues, put it into a warme Dish, and put in the graine that doopt from it: this is a sawce both wholesome, and toothsome.

To

To make a Hartichoake-Pie to be
eaten hot.

TAke the bottomes of foure well boy-
led Hartichoakes, season them with
Putmeg, Pepper, Salt, and Sugar. then
lay them in a Coffin, in each corner one :
then lay the Parrow of foure oz fine Par-
row-bones (as whole as you can get them)
in warme water to take away the red-
nesse, dry them, and season them with Si-
namon, Ginger, Sugar, and Salt, roole
them vp in the yolkes of raw Egges, and
lay them vpon your Hartichoakes, and
here and there the yolke of an hard Egge,
some whole, some in halues, as your eye
shall aduise you, strew on them the rest of
the seasoning : lay vpon them five oz five
Dates broken in quarters, five oz five
blades of whole Pace and a little Sugar,
put almost a pound of swete Butter on
the top of all : close your Pye, and set it
into an Ouen as hot as for Panchet, in an
houre oz little moze it will be bakte : if
your Ouen be ouer hot, it will dissolue
your Parrow, oz drie it vp : draw it forth
when it hath stood an houre, put in a little
Sacke oz Muscadine, wet it with Rose-
water

water and Butter, strew on it a little
floure and Sugar beaten together, and set
it into the Oven againe, in a quarter of an
houre it will be hard, and crispe like yce,
draw it forth, and serue it hot to the Table.

To roast a Shoulder, or Hanch
of Venison, or a Chine
of Mutton.

TAke any of these meates, lard them
with French lard, and pycke them
thicke with Rose-marie, roast them with a
quicke fire, but burne them not, baste them
with sweet Butter: take halfe a pinte of
Claret wine, a little beaten Cinamon and
Ginger, two spoonefulls of Sugar, five or
six whole Cloues, a branch of Rosemary,
a little sweet Butter, a handfull of grated
bread: let all these boyle together, untill
it be as thicke as Water-greuell, then put
in a little Rose-water and Muske, it will
make your Gallentine taste very pleasant-
ly, put it in a sitting dish: draw off your
meate, and lay it into the dish, strew it
with Salt.

To make Chewets of Veale.

PArboyle two pound of the leane flesh of a Legge of Veale, so, as that it may be eaten : pare off the outside, and mince the meat so small as grated bread, then mince fire pound of Beefe suet, as small as the meat, but you must first picke out the kernels, and the skinner, mingle them so together, as that you can see no meate in the suet : then mince a quarter of a pound of Dates small, take a quarter of a pound of Biskets and Carrawates, two pound of Carrans cleane washt and pickt, and dize in a faire cloath : season your meate with a little Cloues and Mace, Nutmegge, and twice so much Sinamon as any of the other, all by discretion, the fourth part of a pinte of Damaske Rosewater, almost halfe a pound of Sugar, then stirre vp your meate, that it be seasoned in all places alike, the least taste of Salt that may be is enough : then raise such Pies as you may put nine or ten of them in a dish, fashion them somewhat long, and raise them higher than an ordinary Pie, fill them as full as you can with.

without disfashioning of them, with thrusting out the sides, close them with very thinne lides, bake them in an Oven as hot as for other Pies, in halfe an houre they will be bakte : draw them out, and scrape on Sugar, and serue them hot to the Table.

To roast a Capon with Oysters
and Chestnuts.

Boyle and pill nine or tenne Chestnuts, put them hot into Claret-wine, parboyle as many great Oysters, spit a Capon to be roasted, put the Chestnuts and the Oysters into the belly of the Capon, and stop them in with sweet Butter, roast it with as hot a fire as you can, but burne it not : baste it with swete Butter, so soone as it droppes, saue the graine : parboyle twenty Chestnuts, and twice so many great Oysters, take halfe a pinte of Claret-wine, and a peece of swet Butter, & a little grosse Pepper, stew the Oysters and parboyled Chestnuts in the Wine, with Butter, untill it be halfe consumed : then put the graine of the Capon into your sawce, and the sawce into a faire Dish : bread vp your Capon,
and

and lay it on the salwe, sprinkle Salt, and
serue it in hot to the Table.

To bake a Quince or a Warden Pie,
so as the fruit may be redde,
and the crust pale
and tender.

PAre faire pear Quinces oz Wardens,
and set them into an earthen panne,
with the crabones vpward, put to them a
little Claret wine, and a graine of Muske
oz more, according to the quantity of the
fruit, put in a little Sugar, couer them
close with a sheete of Paste, set them into
a Bakers Oven with wheaten bread, but
not household bread, for then they will bee
burnt and drie: when they haue stood three
oz foure houres in the Oven, they will be
very red and tender, then you may keepe
them a weeke oz more for use: when you
haue occasion to make your Pie, take
Butter, and the yolkes of Egges, and
make short Paste, & raise a Coffin fit for
your stuffe, one by another, put in whole
Cloues, and a little whole Sinamon,
powder in some sirrup from their former
baking, oz if you want it, then put in Cla-
ret.

ret, wine, and more Sugar, set them in an Oven as hot as for Pies, and in one houre they will be bakte, and your fruit orient red: Remember before your first baking, that you coare your Quinces.

To roast a Shoulder or a Fillet
of Veale with farcing
herbes.

Wash your meate, and parboyle it a little, strip two handfulls of Parsley, Winter-Sauozie a handfull, and some Lime: mince these herbes small, put to them the yolkes of three or foure hard Egges minct, Nutmeg, and Pepper, Currans a good handfull, worke all these with the yolke of a raw Egge: make holes as deep as your finger all ouer your meate, fill them with the Herbes: roast it with a quicke fire, let the graue of the Herbes droppe on the Herbes left, baste your meate with sweete Butter: when it is almost roasted, put the herbes and grauy to a quarter of a pinte of White-wine Vinegar, and a good spoonefull of Sugar, let them boyle untill you take vp the meate, and when it is in a fit dish,

dish, powze the sauce all ouer the meate,
and strew it with Salt, and serue it hot to
the Table.

To frye Calves feete or Trotters.

Sized a handfull of yong Parsley very
small, and beate it betwæne thre or
foure rawe Egges, season it with a little
Nutmeg and Sugar, a corne of Pepper,
and a litte Salt : boyle your fete tender,
and slit them in halues, roble thre of
these halues into the aforesaid Parsley and
Egges : heate your frying panne with
swete Butter, or suet, slide your fete and
Egges with the flat side downeward,
when the Butter is hot : if you haue any
Currans, put a handfull into your Egges
and Parsley, they will ask no more frying
than an Egge : when the vnder side is yel-
low, turne them euery one by it selfe, as
you doe Egges, Dish them vpon sippets,
with that side outward that you fryde first,
boyle young Parsley tender, and beate it
vntill it be like the pulpe of a roasted
Apple, put to it a quarter of a pinte of Vi-
negar, two spoonesfulls of Sugar, a peece
of swete Butter, heate them well, and
powze

powze them on the feet, scrape on Sugar,
and serue it hot to the Table.

Buttred Loaves.

SSeason a pottle of flour with Cloues,
Mace, and a little Pepper, mingle it
with Milke warme from the Cow, take
halfe a pound of sweet Butter melted,
halfe a pinte of Ale-yest, two or thre raw
Egges, temper your flour with these
things, to the temper of Manchet paste,
then make them vp in little Manchets
about the bignesse of an Egge, flat them,
cut them and pricke them, set them on a
paper, and bake them like Manchet, let
the Oven-lidde bee downe: but if some-
thing be in the Oven that requireth lon-
ger or more heate, then couer them with
a paper, in an houre they will bee thorow-
ly soakt: then melt a pound of sweete
Butter, with some Rose-water in it,
draw forth your loaves, and pare away the
crusts, slit them thorow betwixt the top
and the bottome, in two places, and they
will bee like thre round toasts: put them
into the melted Butter, and turne them
ouer and ouer in the Butter, then take
a warme Dish, and put in the bottome
B

pieces

pieces of the loaves, strewe on Sugar of a good thickeſſe, then ſet on the middle pieces, and ſerue them likewiſe : laſtly, put on the tops, and ſcrape on Sugar on them alſo: ſo you may ſet on three, foure, five, ſixe, or more in a diſh. If you be not ready to ſend them in, then ſet them in the Duens mouth, with a paper ouer them, to keepe them from drying.

To frie Sheepes tongues, Deeres
tongues, or Calues
tongues.

Breake three or foure Egges with Nutmeg, Sinamon, Sugar, and Salt, put to them a handfull of Currans : pill the Tongues, and ſlice them in thinne ſlices, put them into your Egges : and when your frying-panne is hot with Butter, or ſweete lard, cut the coare of a Lemmon in ſquare peeces, like dice, and put it into your Egges and tongues, but not before you bee ready to put the meate into the pan, for then it will make them curdle: then frie them in ſpoonefuls like Egges on both ſides, the leaſt burning takes away al the good taſte of al the other things frie them, and diſh them vpon ſippets, or
vpon

upon thinne Panchet toasts fride with
 swæte Butter. Let your sawce be Sack,
 or white Wine, swæt Butter, and Su-
 gar, heate it hot, and powze it on the top of
 your Tongues : scrape on Sugar, and
 serue it hot to the Table.

Boyl'd Sallers.

SCrabe boyl'd Carrets, being ready to
 seate, and they will be like the pulpe of
 a roasted Apple, season them with a little
 Sinamon, Ginger, and Sugar, put in a
 handfull of Currans, a little Vinegar, a
 pce of swæt Butter, put them into a
 Dish, but first put in another pce of But-
 ter, that they burne not to the bottome :
 then stew your rootes in the Dish a quar-
 ter of an houre : if they beginne to be dye,
 put in more Butter : if they be too swæt,
 put in a little more Vinegar. The same
 way you may make a Sallet of Bétes,
 Spinnage, or Lettice boyl'd : beate any
 of these tender, like the pulpe of a roasted
 Apple, and vse them as before shewed.

A bakte pudding after the Italian
fashion.

PAre off the crusts from a penny white
loafe, cut it in square peeces like dice,
put to it halfe a pound of dubbing suet
minst smal, halfe a pound of Raisins of the
Sunne, the stones taken out, two Dunces
of Sugar, five oz five sliced Dates, a
graine of Muske, five oz five lumps of
Marrow : season these with Cloves,
Mace, Nutmeg, and Salt, but a very little
Salt is sufficient, beate a couple of Eggs,
with foure oz five spoonesfuls of Creame,
pouze it vpon your seasoned bread, and
stirre it very gently for breaking, so as
the peeces may be but wet, but not so wet
that you can see any moisture in them: lay
a Pomewater in the bottome of the Dish,
or some other soft Apple pared, and sliced
thinne, put your Pudding also vpon the
Apple, and so set the Dish into an Ouen,
as hot as for Marchet, or small Pies,
when you see it rise yellow, take downe
your Ouen lidde to coole your Ouen, it
will bee bakte in halfe an houre: if the O.
uen be too hot, it will be burnt, if it bee too
cold;

cold, it will be too heauie, when it is bakte draw it forth, and scrape on Sugar, and serue it in hot to the Table.

To make puffes.

SEt the best new Milke together, as a Chéese is made with Kunnet, and when it is runne, take the Curds, and straine the Whey cleane from them, then season your Curds with a little Ginger, Sinamon, Sugar, and Nutmeg, put in a little Rosewater, Muske and one Egge, but the yolkes of two : temper it with as much fine floure as will make it leeth paste, as leeth as you can worke it, then butter a white Paper, make them into flat balls, about the bignesse of a great table-man, and set them into an Ouen as hot as for Panchet, vpon the buttered paper, or rather the Ouen must bee as hot as for small Pies : a quarter of an houre after, you may take them out, and dipp them in Butter melted with Rosewater, scrape on fine Sugar, and set them into the Ouen againe : beware of burning them: when you see time, draw them again

and put as many of them in a Dish as
you thinke fit ; they will shine, and bee
crispe.

Blanch Manchet, to be made in a
Frying-pan.

Breake eight or nine Egges, take a
way the whites of foure of them,
beate them with halfe a pinte of sweete
Creame, put to them halfe a penny Man-
chet grated, and put to it two ounces of
Sugar beaten, Nutmeg and Mace, a little
Rose-water: fry these with sweet Butter,
even as you would frye a Tansley : but let
it lye a small frying-pan, that it may bee
a thicker, beware you burne it not : and
when it is fride, wash it over with a little
Ale, and the iuyce of a Lemmon: scrape
off the Ale and serue it in hot vpon a plate,
even as a Tansley.

Howe to make Peascods, or Dolphins of
Marrow, or of a roasted kid-
ney of Veale.

For peascods Marrow with Sugar,
Mace, and Ginger, rowle it vp in

the yolke of a raw Egge : then take a
 pce of short paste rolled very thin, then
 floure your Dolphin or Pescod mold, and
 lay your pce of paste vpon it, then fill
 the mould vpon the paste with your Bar-
 row, or roast kidney minst, and seasoned
 with the aforesayd seasoning, and faire
 parboyled Currans, being wrought vp with
 the yolke of a raw Egge: when you haue
 filled your moulds with either of these
 meates vpon the paste, round about close
 by the meate, then lay another sheete of
 paste on the meate, and close it downe
 with your finger to the wet paste, then
 pinch off the paste close by the mould, with
 your Thumbe, and then turne out your
 Dolphins or Pescods vpon a paper, then
 frie them with a good deale of sweet Su-
 et, but let your suet be hot before you put
 them in, or else it will make your Paste
 heaue: when you haue fryde them on the
 one side, turne the other, but frie that
 side last that you serue vppward vnto the
 Table: then take them out of that
 hot Lard, and dish them vpon a warme
 Dish and plate, scrape on Sugar, and set
 it against the fire, or in a warme Duen,
 that you may serue them hot, for if you let
 them

and put as many of them in a Dish as
you thinke fit : they will shine, and bee
crispe.

Blanch Manchet, to be made in a
Frying-pan.

Breake eight or nine Egges, take a
way the whites of foure of them,
beate them with halfe a pinte of sweete
Creame, put to them halfe a penny Man-
chet grated, and put to it two ounces of
Sugar beaten, Fulmeg and Mace, a little
Rose-water: fry these with sweet Butter,
even as you would frye a Tansey : but let
it be in a small frying-pan. that it may bee
thicker, beware you burne it not: and
when it is fride, wash it over with a little
Mell, and the iuyce of a Lemmon: scrape
it, and serue it in hot vpon a plate,
Tansey.

Peascods, or Dolphins of
a roasted kid-
Veale.

Marrow with Sugar,
anger, while it is in

the yolke of a raw Egge : then take a
 pæce of short paste rolled very thin, then
 floure your Dolphin or Pescod mold, and
 lay your pæce of paste vpon it, then fill
 the mould vpon the paste with your Mar-
 row, or roast kidney minst, and seasoned
 with the aforesayd seasoning, and faire
 parboyled Currans, being wrought vp with
 the yolke of a raw Egge: when you haue
 filled your moulds with either of these
 meates vpon the paste, round about close
 by the meate, then lay another shæte of
 paste on the meate, and close it vobone
 with your finger to the wet paste, then
 pinch off the paste close by the mould, with
 your Thumbe, and then turne out your
 Dolphins or Pescods vpon a paper, then
 frie them with a good deale of sweet Su-
 et, but let your suet be hot before you put
 them in, or else it will make your Paste
 heauie : when you haue fryde them on the
 one side, turne the other, but frie that
 side last that you serue vpwârd vnto the
 Table : then take them out of that
 hot larde, and dish them vpon a warme
 Dish an-plate, scrape on Sugar, and set
 it against the fire, or in a warme Duen,
 that you may serue them hot, for if you let
 them

them lie still in the frying-pan, they will drinke vp the suet, and be both heavy, and of an ill taste : take heed also in any wise that you turne them oft, for they will endure no hot fire.

To make a Liuerie
Pudding.

Boyle a Hogges liuer very drie, when it is cold grate it, and take as much grated Marchet as Liuer, sift them thorow a course Sieue or Collender, and season it with Cloues, Mace, Sinamon, and as much Nutmeg as of all the other, halfe a pound of Sugar, a pound and halfe of Currans, halfe a pinte of Rose-water, two pound of Beefe Suet minst small, eight Egges, put away the whites of foure : temper your bread and Liuer with these Egges, Rose-water, and as much sweet Cream as will make it something thicke : then cut the small guts of a Hogge about a foot long, fill them about three quarters full of the aforesaid masse, tie both ends together and boyle them in a kettle of faire water, with a pewter Dish vnder them, with the bottome vpward, & it

it will keepe your Puddings from breacking: when the water seetheth put in your Puddings, let them boyle softly a quarter of an houre, and take them vp: and so you may keepe them in a drie trug a weeke or moze: when you spend them, you must bzoyle them.

To make Rice Puddings.

Boyle halfe a pound of Rice with thzee pintes of Milke, a little beaten Mace, boyle it untill your Rice be drie, but neuer stirre it, but if you chaunce to stirre it, then you must stirre it continually or else it will burne: powze your Rice into a Collinder, or else into a strainer, that the moysture may runne cleane from it: then put to it fixe Egges, and put away the whites of thzee, halfe a pound of Sugar, a quarter of a pinte of Rose-water, a pound of Currans, a pound of Beefe suet thzed small, season it with Nutmeg, Sinamon, and a little Salt, stirre all this together with a spoone thinne, drie the smallest guts of a Hog in a faire cloth being watered and scoured fit for your Puddings, and fill them
thzee

thre quarters full, and tie both ends together, let them boyle softly a quarter of an houre or scarce so much, and let the water boyle before you put them in, and doe as in the other Pudding last spoken of.

The end of the Bookes of
Cookery.

A N E W

A NEW
BOOKE
OF
CARVING
AND
SEVVING.



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THE
BOOK
OF
EARTH
AND
SKY

THE
BOOK
OF
EARTH
AND
SKY



Tearmes of a Caruer.



Beake that Dêere, leach
that Brazone, reare
that Goose, lift that
Swan, sauce that Ca-
pon, spoile that Hen,
frush that Chickē, vn-
brace that Mallard :
vnlace that Cony, dis-

member that Herne, display that Crane,
disfigure that Peacock, vnioint that Wit-
turne, vntach that Curlew, allay that Fe-
sant, wing that Partrich, wing that
Quaile, minse that Plouer, thie that Pi-
geon, bozder that Pastie, thie that Wood-
cock, thie all manner of small Birds.

Timber the Fire, tire that Cgge, chine
that Salmon, string that Lamprey, splat
that Pike, sawce that Plaice, sawce
that Tench, splay that Breme, side that
Haddock, tuske that Barbel, culpon that
Troat

Troute, finne that Cheuine, tranſen that
Cele, traunch that Sturgion, vnderfranch
that Pozpas, fame that Crab, barbe that
Lobſter.

The Office of the Butler and Pantler,
Yeoman of the Cellar and
Ewry.

Thou ſhalt be Butler, and Pantler all
the firſt yeare, and yee muſt haue thre
pantry knives, one knife to ſquare tren-
cher, loanes, another to be a chipper, the
thirde ſhall be ſharpe ſoz to make ſmoothe
trenchers: then chip your Soueraignes
bread hot, and all other bread let it bee a
day old, houſhold bread thre dayes old,
trencher bread foure daies old, then looke
your Salt be white and drie, the powder
made of Ivory two inches broad, and thre
inches long: and looke that your Salt-
ſeller lide touch not the Salt: then look
your table cloathes, towels and napkins
be faire ſoulded in a cheſt oz hanged vpon
a pearch, then looke your Table knives
be faire poliſhed, and your ſpoones cleane,
then looke you haue two Carriours, a more
and a leſſe, and wine cannels of bore, made
acording, and a ſharpe gimlet and ſau-
cets:

rets : And when yee set a Pipe on bzoach,
doe thus, set it foure fingers broad aboue
the neather chine vpward a staunt, & then
shall the lees neuer arise. Also looke ye haue
in all seasons Butter, Cheese, Apples,
Peares, Puts, Plums, Grapes, Dates,
Figs, and Raisins, Compost, græne Cin-
ger, Chard, and Quince. Serue fasting,
Butter, Plumbes, Damsons, Cherries &
Grapes : After meate Peares, Puts,
Strawberries, Huttleberries and hard
Cheese : Also Blandzels, oz Pippins with
Carrawaies in Confects : after Supper
roasted Apples and Peares, with blancht
powder, and hard Cheese: beware of Cow-
creame and of Strawberries, Huttleber-
ries, Iuncat, for Cheese will make your
Soueraigne sickke, but let him eate hard
Cheese.

Hard Cheese hath these operations : it
will keepe the stomacke open. Butter is
wholesome first and last, for it will doe a-
way all poysons : Milke, Creame, and
Iuncate they will close the Maw, and so
doth a posset, beware of greene Sallets,
and raw fruits, for they will make your
Soueraigne sickke, therefore set not much
by

by such meates as will set your Teeth on edge, therefore eat an Almond and hard Chéese. Also of diuers drinckes if their fumositieues haue displeased your Soueraigne, let him eat a raw Apple, and the fumositieues will cease.

Measure is a mery meane, and if it bee well vsed, Abstinence is to bee praised when God therewith is pleased.

Also take good heed of your wines euery night with a candle, both redde Wine, and sweet Wine, and looke they reboyle noz leake not, and wash the pipe heads euery night with cold water, and looke yee haue a clenching iron, ads, and linnen cloathes if need be, and if they reboyle, yee shall know by the hissing, therefore keepe an emptied Pipe with the lees of colozed Rose, and draw the reboyled Wine to the lees, and it shall helpe it, and if the swéete Wine pale, draw it into a Romney Vessel for leeing.

Also looke your compostt bee faire and cleane, and your Ale five dayes old ere men drinke it, then keepe your house of office cleane, and be courteous to answer to each person, and looke yee giue no person no palde drinke, for it will breed the scab.

And

And when y^e lay the cloth, wipe the
board cleane with a cloth, then lay a cloth
(a couch it is called) take your fellow the
one end, and hold you the other end, then
draw the cloth straight, the bought on
the utter edge, take the utter parts and
hand it euen, then take the third cloath
and lay the bought on the inner edge, and
lay estate with the vpper part halfe a
foot broad, then couer the Cupboard
and thine T^owe, with the Towell of Dia-
per, then take thy towell about thy neck,
and lay the one side of the Towell vpon
the left arme, and thereon lay your So-
ueraignes Napkin, and lay on thine arme
seuen Loaves of Bread, with thre or
four Trencher Loaves, with the end of
the Towell in the left hand, as the maner
is, then take thy Salt-seller in thy left
hand, and take the end of the Towell in
your right hand to beare in Spooones and
Knives, then set your salt on the right
side where your Soueraigne shall sit, and
on the left side your Salt, set your Tren-
chers, then lay your Knives, and set your
Bread one Loafe by anothers, and your
Spooones and your Napkin faire foul-
des, beside your Bread, then couer your
bread

bzead and trenchers, spoones and knives, and at euery end of the Table, set a Salt-seller, with two trencher Loaves, and if yee will wzap your Soueraignes Bzead stately, yee must square and proportion your Bzead, and see that no Loafe bee moze then another, and then shal yee make your wzapper mannerly : then take a Towell of reines, of two yards and a halfe, and take the Towell by the ends double, and lay it on the Table, then take the end of the bought, a handfull in your hand, wzap it hard, then lay the end so wzapped betwene two Towels, vpon that end so wzapped. This being done, lay your bzead bottome to bottome, sixe or seuen Loaves, then see you set your Bzead mannerly in good forme, and when your Soueraignes Table is thus arayed, couer all other boozds with Salt, Trenchers and Cups : also see thine Chyze bee arayed with Basons and Chwers, and water hot and cold, and see yee haue Napkins, Cups, spoones, and see your Pots for Wine and Ale be made cleane, and to the furnape make the curtisie with a cloth vnder a faire double napze : then take the Towels end next you, and the vtter end of the

the Cloath on the vtter side of the Table, and hold these three ends at once, and fould them at once, that a pleat passe not a foot broad, then lay it euen where it should lie: And after meat, wash with that, that is at the right end of the Table, yee must guide it out, and the Butcher must conuey it and looke to each cloath, the right side be outward, and draw it straight: then must yee raise the vpper part of the Towell, and lay it without any groaning, and at euery end of the Towell yee must conuey halfe a yard that the Seruer may take estate reuerently, & let it be, & when your Soueraigne hath washed, draw the surnape euen, then beare the surnape to the middell of the boord, and take it vp before your Soueraigne, and beare it into the Chyr againe, and when your Soueraigne is set, looke your Towell bee about your necke, then make your Soueraigne turtellie, then vncouer your Bread and lay it by the Salt, and lay your Napkin, Knife, and spoone afoze him, then kneele on your kinee till the purpaine passe eight Loanes, and looke yee set at the ends of the Table foure Loanes at a Messe, and see that euery person haue a Napkin and a Spoone, and

waite well to the Sewer how many Dishes be couered, and so many cups conuer yee, then serue yee forth the Table mannerly, that euery man may speake of your courtesie.

Of the Sewing of Flesh.

The Sewer must Sew, and from the boord conuey all manner of pottages, meates and saluces, and euery day commune with the Cooke, and vnderstand and wit how many Dishes shall be, and speake with the Wantlers and Officers of the Spicerie for fruites that shall bee eaten fasting. Then goe to the boord of Sewing, and see ye haue Officers ready to conuey, and seruants for to beare your Dishes. Also if the Marshall, Squires, and Sergeants of Armes be there, then serue forth your Soueraigne without blame.

Service.

First set yee forth Mustard & Ezalone, Pottage, bée, muttō, stewed pheasant, Swan, Capon, Pig, Venison, Hake, Card,

stard, Leach, and Lombard, fruter, baunt,
 with a subtilty two pottages, blanch
 manger and gelly. For standard Venison,
 roast kid, fawne, and Come, Bustard,
 Storke, Crane, Peacock with his taile,
 Berneselew, Bitturme, Woodcocks, Par-
 trich, Plover, Rabbits, great Birds,
 Larkes, Doucets, Pampusse white Leach,
 Amber, Gelly, Creame of Almonds, Cur-
 lew, Bzeu, Snite, Quaille, Sparrow,
 Martinet, Pearch in Gelly, pety Pernis,
 Quince bakte, Leach Delwgard, Fruter,
 Fage, Blandzels or Pippins with Cara-
 way in Confects, Wafers and Apocras,
 they be agréable. Now this feast done,
 voyde yee that Table.

Of the Caruing of flesh.

The Caruer must know the Caruing,
 and the faire handling of a knife, and
 how he shall fetch all manner of fowle:
 your knife must be faire, and your hands
 must be cleane, and passe not two fingers
 and a Thumbe vpon your knife. In the
 middest of your hand set the haft sure,
 valassing the minsing with two fingers
 and Thumbe, Caruing of Bread, lay-
 ing and voyding of Creams with two fin-

ger and a Thumbe : looke y^e haue the care, set neuer on Fish, Flesh, Beast nor Fowle, more then two fingers and a Thumbe, then take your loafe in your left hand, and hold your knife surely, enb^rew not the Table cloath, but wipe vpon your Napkin, then take your Trencher-loafe in your left hand and with the Edge of your Table-knife take vp the Trenchers as nigh the point as y^e may, then lay foure Trenchers to your Soueraigne one by another, and lay thereon other foure Trenchers, or else twaine, then take a Loafe in your left hand and pare the Lease round about, then cut the ouer crust to your Soueraigne, & cut the neather crust and boyd the paring, & touch the Loafe no more after it is so serued, then clense the table that the Seruer may serue your Soueraigne.

Y^e must also know the fumosities of Fish, Flesh, and Fowles, and all manner of Sauces according to their appetites, these be the fumosities : Salt, soure, restie, fat, fryed, sinewes, skinnes, honny, croupes, young feathers, heads, pigeons bones, and all manner of legges of beasts and fowles to the other side, for these be fumosities, lay them neuer to your Soueraigne.

Service

Service.

TAke your Knise in your hand and cut
Bzawne in the Dish as it lyeth, and
lay on your Soueraignes trencher, and
see there be Mustard.

Menison with firmity is good for your
Soueraigne, touch not the Menison with
your hand, but with your Knise, cut it out
into the firmity, doe in the same wise
with Peason and Bacon, Tese, Hen and
Dutton: pare the Weese, cut the Dutton,
and lay to your Soueraigne: beware of
fumoities, salt, sinew, fat, resty, and raw.
In Sirup, Pheasant, Partrich, Stock-
dove, Chickens, in the left hand take them
by the Pinion, and with the forepart of
your Knise lift up your wings, then mince
it into the sirup, beware of skin, raw and
sinew: Goose, Teale, Mallard and Swan,
raile the Legges, then the wings, lay the
body in the midst or in any other Platter,
the wings in the middlest, and the Legges
after, lay the Bzawne betwene the legs
and the wings in the platter: Capon or
Venne of Grece, lift the legges, then the
wings, and cast on wine or ale, then mince

the wing and giue your Soueraigne: Feasant, Partrich, Plover, or Lapwing, raise the wings, and after the legges, Woodrocke, bitturke, Egret, Snite, Curlew and Bernesele, unlace them, bzeak off the Visions, and bzeake the necke, then raise the legges, and let the feet be on still, then the wings. A Crane raise the wings first, and beware of the rumpe in his bzeast, Perekock, Stozke, Bustard, and Shouillard, unlace them as a Crane, and let the feet be on still. Quaille, Sparrow, Larke, Partinet, Pigeon, Swallow and Thrush, the leggs first then the wings: Fawne, Kid, and Lambe, lay the Kidney to your Soueraigne, then lift up the Shoulder, and giue to your Soueraigne, a ribbe. Venison roast, cut it in the Dish, and lay it to your Soueraigne: a Conny, lay him on the backe cut away the vents betwene the hinder legges, bzeake the carnell bone, then raise the sides, then lay the Conny on the wombe, on each side the chine the two sides departed from the Chine, then lay the bulke, Chine, and sides in the Dish: also yee must minse foure Lesses to one morsell of meate, that your Soueraigne may take it in the sawce. All bakte meats that be hot open them aboue the

the Coffin, and all that be cold open them
in the midway. Custard cheeke them inch
square, that your Soueraigne may eate
Douceys, pare away the sides and the bot-
tome, beware of fumositues, Fruter,
baunt, Fruters they say be good, better
is Fruter Pouch, Apple Fruters be good
hot, and all cold touch not. Cansey, is
good hot, Mozts of gruell. of Beefe, oz of
Mutton is good, Gelly, Moztrus, Creamc
of Almonds, Blanch, Dancer, Russell and
Charlet, Cabage and bmbles of a Deere,
be good, and all other pottage beware of.

Sawces for all manner of Fowles.

Mustard is good with Brawn, Beefe,
chine of Bacon & Mutton: Veriuyce
good to boyle Chickens, & Capon: Swan
with Chalozons: ribs of beefe, with gar-
lick: Mustard, Pepper, Veriuyce, Ginger,
saunce of Lambe, Pig & Fawne: Mustard &
Sugar, to Fesant, Partrich and Conny:
saunce Gamlin, to Vernsew, Egript, Blo-
uer, and Craine, Bzew and Curlew, Salt,
Sugar, and water of Camet, Mustard,
Shouillard, and Bitturue saunce, Gamlin,
Woodcock, Lapwing, Larke, Quail,
Hare,

Martinet, Uenison, & snite, with white salt : Sparrowes and Throstles, with salt and sinamon, thus with all meates sawce shall haue the operation.

Of the feasts and seruice from Easter vnto Whitson tide.

On Easter day, and so forth to Pentecost after, the seruing of the Table, there shall be set Bread, Trenchers and spoones after the estimation of them that shall sit there, and thus you shall serue your soneraigne : lay Trenchers, and if he be of a lower degré or estate, lay five Trenchers, and if he be of a lower degré, foure Trenchers, and of a lower degré, thre Trenchers, then cut bread for your soueraigne, after yee know his conditions, whether it be cut in the middelt or pared, or else to be cut in small peeces, also you must vnderstand how the meat shall be serued before your Soueraigne, and namely on Easter day, after the gouernance and seruice of that Countrey where yee were bozne. First on that day yee shall serue a Calfe sodden, and sodden Egges with greene sawce, and set them before

befoze the most principall estate, and that
 Lord because of his high estate shall part
 them all about him, then serue pottage, as
 Morts, Koots, oz Bzeweis, with Boefe,
 Mutton, oz Meale, and Capons, to be co-
 loured with Saffron, and baked meates,
 and the second course. Jussell with Hamo-
 ny, and roasted Endouted, and Pigeons,
 with Bakte meates, as, Tarts, Chelwets,
 and Flaunes, and other, after the disposi-
 tion of the Cookes, and at Supper time
 diners sawces of Mutton oz Meale in
 bzoth, after the ordinance of the Steward,
 and then Chickens with Bacon, Meale,
 roast Pigeons, oz farr'd, and Kid roast
 with the head, & the puttenance of Lambe
 and Pigs fexte with Vinegar and Par-
 sley thereon, and Tansie fryed, and other
 bakte meates: yee shall vnderstand this
 manner of Seruice, dureth to Pentecost,
 saue fith dayes.

Also take heed how yee shall array these
 things befoze your Soueraigne. First ye
 shall see there be Green sawce of sorrell oz
 of Vines, that is, hold a sawce for the first
 course and yee shall beginne to raise the
 Capon.

A gener



A generall Table of direction
for the order of Caruing vp of
Fowle, to direct them which
know not, and are wil-
ling to learne.

Lift that Swanne.



The manner of cutting vp of
a Swanne, must be to slit
her right downe in the mid-
dle of the bzeast, & so cleane
thzoto the backe, from the
necke to the rumpe, so part her in two
halves, but you must doe it cleanelly and
handsomely, that you bzeake not noz teare
the meate, then lay two halves in a faire
Charger, with the slit sides downeward,
thzoto salt about it, and set it againe on the
Table. Let your sawce be chaldzon for a
Swanne, and serue it in sawcers.

Reare

Reare the Goose.

You must breake a Goose vp contrary to this fashion. Take a Goose being roasted, and take off both the Legges faire like a shoulder of Lambe, take them quite from the body, then cut off the belly peece round, close to the lower end of the breast: then lase her downe with your knife cleane thorow the breast, on each side your Thumbs breadth from the bone in the middle of the breast. Then take off the Pinion of each side, and the flesh which you first laced with your knife, raise it vp cleane from the bone, and take it cleane from the carcasse with the Pinion. Then cut vp the bone which lieth before in the breast, which you commonly call the Herse thought, the skin and the flesh being vp on it. Then cut from the breast bone another slice of flesh cleane thorough, and take it cleane from the bone: then turne your carcasse, and cut it a sunder, the backe bone about the loyne bones, then take the Rump end of the Backe bone, and lay it in a faire Dish, with the skinned side upward,

vpward, lay at the fore-end of it the *Perry* thought, with the skinn-side vpward, and before that the apyon of the Goose : then lay your *Pinions* on each side contrary, set your legges on each side contrary behind them, that the bone end of the legges may stand vp crosse in the middle of the Dish, and the *Wing Pinions* may come on the outside of them. But vnder the *Wing Pinions* on each side the long slices of flesh which you cut from the breast-bone, and let the ends meete vnder the legge-bones. and let the other ends lie cut in the Dish betwixt the legge and the pinion : then put in your sauce into the Dish vnder your meate, then throw on Salt, and set it on the Table.

To cut vpa Turkie or Bustard.

You must raise vp the legge very faire, and open the ioynt with the point of your knife, but take not off the legges : Then lase downe the breast with your knife on both sides, and open the breast *Pinion* with the knife, but take not the *Pinion* off, then raise vp the *Perry* thought betwixt the breast-bone and the
top

toppe of the Herry-thought, then lace
downe the flesh on both sides of the bzeast-
bone, then raise vp the flesh called the
bzaone, and turne it outward vpon both
sides, but bzeake it not, noꝛ cut it not off,
then cut off the wing Pinion, at the ioynt
next to the body, and sticke on each side the
Pinion, in the place where yee turned out
the bzaone, but cut off the sharpe end of
the Pinion and take the middle peece, and
that will fit iust in the place.

You may cut vp a Capon oz Pheasant
the same way: but of your Capon cut not
off the Pinion, but in the place where you
put the Pinion of the Turky, you must put
the Wizard of your Capon, on each side
halfe.

Dismember that Herne.

You must take off both the legges, lace
it downe to the bzeast with your knife
on both sides, and raise vp the flesh, and
take it cleane off with the Pinion. Then
you must sticke the head in the bzeast, and
set the Pinion on the contrary side of the
carkasse: and the legge on the other side
of the carkasse, so that the bone ends may
meete

maite crosse ouer the carkasse, and the o
ther wing crosse ouer vpon the toppe of the
carkasse.

Vnbrace the Mallard.

Raile vp the Winion and the Legge,
but take them not off, and raise the
Merrie thought from the bzeast, and lace
it downe on each side of the bzeast with
your Knife, bending to and fro like waues.

Vnlace that Conny.

Turne the backe downeward, and cut
the belly flaps cleane off from the
Kidney, but take heed you cut not the Kid
ney, nor the flesh. Then put in the point
of your Knife betwene the Kidnies: and
loosen the flesh from the bone on each side
of the bone, then turne vp the backe of the
Kabbet, and cut it crosse betwene the
wings, then lace it downe close by the
bone, with your Knife on both sides, then
open the flesh of the Kabbet, from the
bone with the pointe of your Knife against
the Kidnie: and pull the Legge open soft
ly with your hand, but plucke it not off,
then

then thrust in your Knife betwixt the ribs
and the Kidney, and slit it out, then lay the
legges close together.



Of the Carving of all manner of Fowles.

Sawce that Capon.



Take up a Capon, and lift up
the right legge and right
wing, and so array forth, and
lay him in the platter as he
should lie, and serue your
Soueraigne, and know well that Capons,
or Chickens be arraied after one sawce,
the Chickens shall be sawced with gréene
sawce or Verjuyce.

Allay that Fesant.

Take a Fesant, raise his legges and his
wings, as it were a Hen, and no sawce
but only Salt.

Wing that Partridge.

Take a partrich, and raise his legs and
his wings as a Henne, if yee mince him,
sawce him with Wine, Powder of Cin-
ger,

ger, and salt, then set him vpon a Chafin,
dish of coales to warme, and serue it.

Wing that Quaile.

Take a Quaile and raise his legges
and his wings as a Hen, and no sawce but
Salt.

Display that Crane.

Take a Crane and unfold his legges,
and cut of his wings by the ioynts, then
take vp his wings and his legges, and
sawce them with powder of Ginger, Mu-
stard, Vinegar and Salt.

Dismember that Heron.

Take a Heron and raise his legges and
his wings as a crane, and sawce him with
Vinegar, Mustard, Powder of Ginger
and Salt.

Vnjoynt that Bitturue.

Take a Bitturue and raise his legges
and his wings as a Heron, and no sawce
but Salt.

Breake that Egript.

Take an Egript and raise his legges
and his wings as a Heron, and no sawce
but Salt.

Vntach that Curlew.

Take a Curlew and raise his legges
and

of Carving and Sewing. 173

and his wings as a Henne, and no sawce but Salt.

Vntach that Brew.

Take a Brew and raise his legges and his wings in the same manner, and no sawce but onely Salt, and serue it to your Soueraigne.

Vnlace that Conny.

Take a Conny and lay him on the back, and cut away the vents, then raise the wings and the sides, and lay bulke, chine, and sides together : Sawce, Vinegar and Powder of Ginger.

Breake that Sarcell.

Take a Sarcell or Teale, and raise his wings and his legges, and no sawce but onely Salt.

Mince that Plover.

Take a Plover and raise his legges and wings as a Hen, and no sawce but onely Salt.

A Snite.

Take a Snite and raise his wings, his legs and his shoulders, as a Plover, and no sawce but Salt.

Thie that Woodcocke.

Take a Woodcock and raise his legges

Take a Woodcock and raise his legges as a Hen, this done dight him the bzaine.

From the feast of VVhitsontide unto
Midsummer.

In the second Course for the meates be-
foresaid y^e shall take for your sauces,
Ale, Wine, Vinegar, and powders after
meate, but Ginger and canell from Penti-
cock to the Feast of S. John Baptist.

The first course shall be Wese and Dut-
ton with sodden Capons, or roasted, and if
Capon be sodden, array him in the manner
aforesaid, & when he is roasted, thou must
cast on Salt, with Wine or with Ale, then
take the Capon by the legges, and cast on
the sauce, and breake him out and lay him
in a Dish as he should lie, first y^e shall
cut the right legge and the right shoulder,
and betwene the foure members lay the
braine of the Capon, with the croupe in
the end betwene the legs, as it were pos-
sible for to be joyned together, and other
bakke meates after. And in the second
course, pottage shall be Insell, Charlet or
Mertrus, with yong Wese, Neale, Porke,
Pigeons, or Chickens roasted with Pam-
puffe, fritters, and other bakke meates
after the ordinance of the Cooke. Also the

the Gose ought to be cut member to member, beginning at the right legge, and so forth vnder the right wing, and not vpon the joynt aboue, and it ought to be eaten with gréene Garlike, or with Sozrell, or tender Vines or Vervuyce in Summer season after the pleasure of your Soueraigne: also yee shall vnderstand that all manner of Fowles that haue whole feet, should be rased vnder the wing and not aboue.

From the Feast of Saint John the Baptist
unto Michaelmas.

In the first course: Pottage, Mozts, Gzuell and Furmenty, with Venison, and Moztrus, and pestles of Porke, with green sawce, roasted Capon, Swan with Chawdron. In the second course, pottage after the ordinance of the Cookes, with roasted Mutton, Veal, Porke, Chickens or endoured Pigeons, Hernelewes, Fritters or bakte meates, and take heed of the Fasant, he shall be arrayed in the manner of a Capon, but it shall be done dyce without any moysture, and he shall be eaten with salt, and powder of Ginger, and the

Herneſew ſhall be arrayed in the ſame manner without any moyſture, and hee ſhould be eaten with Salt, and Powder, alſo ye ſhall vnderſtand that all manner of Fowles hauing open clawes, as a Capon, ſhall be tired and arrayed, as a Capon and ſuch other.

From the Feaſt of Saint Michaell unto the Feaſt of Chriſtmas.

In the firſt courſe pottage, Beeſe, Mutton, Bacon, peſſles of Porke, or with Gole, Capon, Mallard, Swan or ſelant, as it is befoze ſaid, with Tarts or Bakte meates, or Chines of Porke. In the ſecond courſe, Pottage, Portrus or Conies or Sew: then roaſt fleſh, Mutton, Porke, Meale, Bullets, Chickens, Pigeons, Teales, Mignons, Mallards, Partrich, Mawcocke, Plouer, Bittorne, Carlew, Herneſew, Veniſon roaſt, great Birds, Snite, Feldſares, Thruſhes, Fritters, Chelwits, Beeſe with ſawce, Geleper, roaſt, with ſawce pogill, and other baked meates as is afozeſaid, and if yee carue befoze your Lord or your Lady any ſodden fleſh, carue away the ſkinne aboue, then Carue reaſonably of the fleſh for your Lord

Lord and Lady, and specially for Ladies, for they will soone be angry, for their thoughts be soone changed, & some Lords will be soone pleased, and some not, as they be of complexion. The Goose and Swan may be cut as y^e doe other Fowles that haue whole feete, or else as your Lord or your Lady will haue it.

Also a swan with a Chadron, Capon, or Pasant, ought to be arrayed, as it is aforesaid, but the skin must be had away, and when they haue bene carued before your Lord or your Lady, for generally the skin of all manner whole footed Fowles, that haue their liuing on the water, their skins be wholesome and cleane, for by cleannesse of water and fish is their liuing, and if they eate any stinking thing, it is made so clean with the water that all the currupcion is clean gone away from it.

And the skinne of a Capon, Henne, or Chicken be not so cleane, for they eate foule things in the streete, and therefore the skinnes be not so wholesome, for it is not their kinde to enter into the Riuer to make their meat boyd of the filth. Mallard, Goose, or Swan, they eate vpon the land foule meate, but anon after the

kinde they goe to the river, and there they
clense them of their foule stinke. A Fesant
as it is aforesaid, but the skin is not whol-
some, then take the heads of all field birds,
& wood birds, as Fesant, Peacock, Par-
trich, Woodcock, Curlew, for they eate in
their degreé foule things, as wormes,
toades, and other such.



The second Part of the Sewing of Fish.

The first course.

ID goe to the Sewing of fish
muscalade, Penewes in
Sew, of Porpos or of Sal-
mon, bakte Herring with
Sugar, Græne fish Pike,
Lamprey, Salens, Porpos, roasted, bakte
Gurnard, and Lamprey bakte.

The second course.

Belly white and red, Dates, in Con-
fect, Conger, Salmon, Dorey, Bzit, Tur-
but, Halbut for standard, Base, Trout,
Mullet,

Mullet, Cheuin, Sole, Celes and Lamprey roast, Tench in Gelly.

The third course.

Fresh Sturgtion, Breame, Pearch in Gelly, a Joule of Salmon, Sturgtion, Welkes, Apples, and Peares, roasted with Sugar Candy. Figs of Malike and Ralins, Dates capt with minced Ginger, Wafers and Apocras they be agreeable, this Feast being done, boyd ye the Table.

Of the Carving of Fish.

The Caruer of Fish, must see to peason and surmenty, the tayle and the liuer, ye must looke if there be a salt Porpos or Sole, Turrentine, and do after the form of Menison, baked Herring, and lay it whole vpon your Soueraignes Trencher, white Herring in a Dish, open it by the backe, picke out the bones and the row, and see there be Mustard. Of salt fish, græne fish, salt salmon, and Conger, pare away the skinne: Salt fish, Stockfish, Darling, Mackrell, and Hake with Butter, take away the bones and the skinnies: a Pike, lay the wombe vpon his Trencher, with Pike sawce enough, a salt Lamprey, gobon,

gobon it in seven or eight péeses, and lay it to your Souveraigne: a playce, put out the Water, then crosse him with your knife, cast on Salt, Wine, or Ale. Cur-nard, Rochet, Breme, Cheuin, Bafe, De-let, Roch, Bearch, Sole, Mackrell, Whi-ting, Haddocke, and Codling, raise them by the backe, and picke out the bones and cleanse the refet in the belly: Carp, Bream Sole and Trout, back and belly together: Salmon, Conger, Sturghon, Turbut, Ir-bol, Thornback, Houndfish, and Halibut, cut them in the Dishes, the Bozpos about, Tench, in his sawce, cut two Celes and Lampzeys roast, pull off the skin, pick out the bones, put thereto Vinegar and powder: a Crab, break him asunder in a dish, and make the shell cleane, and put in the stufte againe, temper it with Vinegar and powder them, couer it with bread, and send it into the kitchen to heat, then set it to your Souveraigne, and lay them in a Dish: a Crevis, dight him thus, part him asunder, and slit the belly, and take out the fish, pare away the red skin and mince it thin, put Vinegar in the Dish, and set it on the Table without heating: a Foule of Stur-gion, cut it in thinne mofels, and lay it

It round about the Dish.

Fresh Lamprey bakte, open the pastie, then take white bread, and cut it thinne, and lay it in a Dish, and with a spoone take out Galentine, and lay it vpon the bread with Red Wine and powder of Cinamon, then cut a Gobon of the Lamprey, and mince the Gobon thinne, and lay it in the Galentine, then set it vpon the fire to heate. Fresh heiring with salt and wine, Shrimps well picked, Flounder, Gudgeones, Penewes, and Mussels, Celes, and Lampreyes: Spzats is good in sew, Musculade in woztis, Oysters in sew, Oysters in graup, Penewes in pozpas, Salmon in felle Belly white and red, Creame of Almonds, Dates in Confects, Peares and Quinces in sirrup, with parsley rootes. Mozrus of Houndfish raise standing.

Of the sawces of all Fish.

Mustard is good for salt Herring, salt fish, salt Conger, salmon, sparling, salt Cele, and Ling: Vinegar is good with salt pozpos, Turcentine, salt Sturgeon, salt Thrilpole, and salt whale, Lamprey with Galentine, Heriuyce: to roach. Dace
Breme.

Bzeme, Molet, Dace, Flounders, Salt Crab and Chevine with Powder of Cinamon: to Thoznbache, Herring, Houndfish, Haddock, Whiting, and Cod, Vinegar, Powder of Cinamon and Ginger, green sawce is good with Green-fish and Halibut, Cottell and fresh Turbut: put not your greene sawce away, for it is good with Mustard.

The Chamberlaines Office.

The Chamberlaine must be diligent & cleanelly in his office, with his head combed, and see to his Soueraign, that he be not negligent of himselfe, and see that he haue a cleane shirt, breech, peticote and doublet, then brush his hosen within and without, and see his shoone and his slippers be cleane, and at mozne when your Soueraigne will arise, warme his shirt by the fire, and see ye haue a foot sheet made in this manner. First set a chaire by the fire with a cushion, another vnder his feet, then spzed a shirt vnder a chair & see there be ready a Kerchise, and a Combe, then warme his petticoat, his Doublet and his stomacher, and then put on his doublet and his stomacher, and then put on his

his hosen and shone, or slippers, then strike vp his hosen mannerly, and tie them vp, then button his Doublet hole by hole, & lay a cloath vpon his necke and head, then looke ye haue a Basen and Cwer with warm water, & a towel to wash his hands, then knéele vpon your knee, aske your Soueraigne what robe he will weare, and bzing him such as he commandeth, and put it vpon him, and take your leaue mannerly, and goe to the Church or Chappell to your Soueraignes closet, and see there be Carpets, and Cushions, and lay down his Bookes of Prayers, then draw the Curtaines, and take your leaue goodly, and goe to your Soueraignes Chamber, and cast all the cloathes off the bed, and beate the Feather-bed, and the Bolster, but looke ye waste no Feathers, then the blankets, and see the sheetes be faire and sweete, or else looke yee haue clean sheetes, then lay the head sheetes and the pillowes, then take vp the Towell and the Basen, and lay Carpets about the bed or in Windows and Cupboard layde with cushions: also looke there be a good fire burning bright, and see if the house of easement be sweet and cleane, and the

the pꝛiꝑ bꝑꝛd couered with grēne cloth
and a Cushion, then see there be blanket
doune, oꝛ Cotton foꝛ your Soueraigne,
and looke yee haue a Bason and Cwer
with water, and Towell foꝛ your Soue-
raigne, then take off his gowne, and bzing
him a mantle to keep him from cold, then
bzing him to the fire and take off his shon
and his Hosen, then take a faire Kerchiefe
of reines and combe his head, and put on
his Kerchiefe and his Bonet: then spread
downe his bed, lay the head sheete and
the Pillowes, and when your Soueraigne
is in bed, draw the Curtaines, and see
there be moꝛter oꝛ ware of perchours rea-
dy, then dꝛiue out dogge oꝛ Cat, and looke
there be Basons and Urnall set neer your
Soueraigne, then take your leaue maner-
ly, that your Soueraigne may take his rest
merrily.

Of the knowledge which is required of
the Marshall and the Vsher.

The Marshall and the Vsher muſt
know all the Estates of the Land,
and the high Estates of a King with the
blooꝛ Royall.

The

The Estate of a King.

The Estate of a Kings sonne, a Prince.

The Estate of a Duke.

The Estate of a Marquesse.

The Estate of an Earle.

The Estate of a Bishop.

The Estate of a Vicount.

The Estate of a Baron.

The Estate of the three chiefe Judges and
the Maior of London.

The Estate of a Knight Bachelor.

The Estate of a Knight, Deane, Archdea-
con.

The Estate of the Master of the Rolles.

The Estate of other Iustices, and Barons
of Checker.

The Estate of the Maior of Calice.

The Estate of a Doctor of Diuinity.

The Estate of the Doctor of both the
Lawes.

The Estate of him that hath beene Maior
of London, and Sergeant of the Law.

The Estate of a Master of the Chancery,
and other Worshipfull Preachers and
Clarkes that be graduable, and all other
orders of chaste persons and Priests, wor-
shipfull Merchants, and Gentlemen, all
these may sit at the Squires Table,

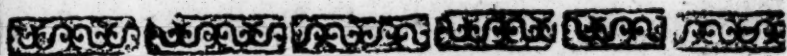
A Duke may not keepe the hall but each
 Estate by themselves in Chamber or in
 Pavillion, that neither see other: Marques,
 Earles, Bishops and Counts, all these
 may sit at a messe: a Baron and the Ma-
 jor of London, and three chiefe Judges,
 and the Speaker of the Parliaments, all
 these may sit two or three at a messe: and
 all other States may sit three or foure at a
 messe: also the Marshall must vnderstand
 and know the blood Royall, for some
 Lord is of the blood Royall, and of small
 liuelihood, and some knight is wedded
 vnto a Lady of Royall blood, she shall
 keepe the Estate of her Lords blood, and
 therefore the Royall blood shall haue the
 Reuerence, as I haue shewed you before:
 also a Marshall must take heed of the
 birth, and next of the line of the blood
 Royall: Also he must take heed of the
 Kings Officers, of the Chancelloz, Ste-
 ward, Chamberlaine, Treasurer, and
 Comptroller.

Also, the Marshall must take heed vnto
 strangers, and put them to worship and
 reuerence, for if they haue good cheere it
 is your Soueraignes honour. Also a
 Marshall must take heed, if the King send
 your

To make Ipocras.

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your Soueraigne any message, and if hee send a Knight, receiue him as a Baron, and if he send a Yeoman receiue him as a Squire, and if he send a Groom, receiue him as a Yeoman. Also it is no rebuke to a Knight, to set a groom of the Kings at his Table.



A true and approved Receit, for the
right making of the best
Ipocras.

TAke of Grains halfe a dragm, take of Cinamon 4. ounces, of Ginger, two ounces, of Nutmegges halfe an ounce, of Cloues and Mace of either a quarter of an ounce, bzuise these well in a Mortar, and infuse them in a gallon of white wine 4. or 5. dayes, the vessel being close stoppt, then put to it a pound of sugar, and a half, when the sugar is dissolued, put to it half a pinte of Rose-water, and as much milke: let it stand a night, and then let it run thro' an Ipocras Bagge, then may you put it into a fine new Rundlet if you purpose to keepe it, or if you spend it presently, you may put it into certaine pots for the present.

An excellent and much approved receit,
for a long Consumption.

Take 8. 10. 02 11. white Snaples, and
bzeake away their shells from them,
then put them into a bowle of water for
twelue houres, to clesse themselves from
their slime, then take them from that wa-
ter, and put them into an other botle of
running water for twelue howers moze,
then take them out, and put them into
halfe a pinte of White Wine, and keepe
them in it twelue houres, then take a
quart of Red Cowes Milke, and put the
Snaples out of the Wine into the Milk,
and boyle the quart of Milke with the
Snaples put into it, untill it be boyld to a
pinte, then put into it one ounce of Canded
Sugar, and so giue the sick party the same
to drinke euery morning, and at foure of
the clocke in the afternone, but you must
not let the sick party eate or drinke any
thing else for the space of two houres af-
ter they haue taken this Receit, and with-
out all doubt, this being duely made and
taken accoꝝdingly, will with Gods helpe
recouer the party being very weak and
farre

The Table

farre spent in this long lingering sicknesse
and of my knowledge hath beene often ap-
proued, and is found an excellent Recett to
cure the same Disease.



A Table of the first book.

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*for Summer season: fiftie dishes
to a Messe.*

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A Table of direction for a bill of Fare for Fish dayes,	N 2

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dayes, and Fasting dayes, Emberweeks, or
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To boyle Pigeons on the French fashion.

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